



CROWN & MITRE

Riverside Gastropub

Christmas menu 2025

2 courses 39.5

3 courses 49.5

Includes a glass of bubbles, coffee & mince pie

Starters

Celeriac soup (veo), black pudding, scallop
Mushroom pâté, red onion chutney, sourdough (ve)
Shellfish bisque, sesame prawn on toast, tarragon oil
Ham hock, pistachio & cranberry terrine, sourdough

Mains

Roast turkey with all the seasonal trimmings
Salmon, creamy mash, vine roasted cherry tomatoes, watercress sauce
Ox cheek, dauphinoise, spiced cabbage, red wine & port jus
Oyster mushrooms, red lentil dahl, herbed polenta cake, cashew cream (ve)

Desserts

Christmas pudding, flaming brandy, custard
Baileys panna cotta, white chocolate (ve)
Pistachio ice-cream affogato
Chocolate mousse, ginger, pomegranate, mint salsa, Chantilly cream (ve)

Food Philosophy

We use local suppliers whenever possible – including meat from Prior's Butchers of West Lynn and Burton's of Saffron Walden, smoked salmon from Cley, mussels and crab from the north Norfolk coast, fruit & veg courtesy of Barsby's and Accent Fresh and bakery goods from the Krusty Loaf.

(v) vegetarian (ve) vegan (veo) vegan on request

We have a small kitchen so cannot guarantee a free-from environment for any allergy/intolerance but will always do our best to help you - not all ingredients are listed on every dish - gluten free options available – please ask the crew. Fish have bones, game may have shot, seagulls may try and steal chips! All tips shared between the whole team including the kitchen. All food is prepared to order, we do good food as fast as we can, not fast food – please tell us if you are in a rush and we will advise accordingly!!