



Thank you

Our gift to you this Christmas

Enjoy 20% off food in the New Year

2nd January - 31st January 2024

Valid Monday - Thursday

As well as in our pub, you can get this discount in our sister Wadworth pubs, here's where:



www.wadworth.co.uk/join-us-in-the-new-year

January 20% Off voucher terms and conditions: Offer available on food only. Voucher can be used at any of the Wadworth Managed House pubs. Offer can't be used in conjunction with other promotions. For full terms and conditions and list of our pubs, please view our website. Offer valid 2nd - 31st January 2024, Monday to Thursday only.

Early booking terms and conditions: book and pay your deposit by 1st November and get 10% off the Christmas Celebration menu. This discount is only valid on the set menu price of the 2 or 3 course Celebration menu. No discount will be applied to our standard menus or any additional food or drink ordered.

Celebration menu terms and conditions: All dishes are subject to availability and our menu is subject to change. Please see our website for up-to-date menus at the time of your booking. A non-returnable deposit and a pre-order is required for confirmation of all bookings. Deposits are £5 per person for Celebration menu and party bookings. If for any reason you have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 72 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amendments made after this point. Instead of cancelling your booking, we can also move your booking to January. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We will not be accepting cheques. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations.

*One free soft drink per designated driver. Please specify the number of designated drivers in your party in the pre-booking form.

For full terms and conditions on all our Christmas menus, please view our website.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

We advise you to speak to a member of staff if you have any food allergies or intolerances. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals indicated as gluten free are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Full allergen information is available upon request. Our menu descriptions do not include all ingredients.

v = vegetarian, vg = vegan, gf = gluten free, cgf = can be gluten free. All weights are approximate before cooking.

Fish dishes may contain bones. We aim to support local farmers from the Assured Food Standards Association.

Prices are in pounds sterling and include VAT, at the current rate. All menu items are subject to availability.

We reserve the right to withdraw/change offers (without notice) at any time.



Christmas Celebration

at
The Three Crowns



Book and pay your deposit by 1st November and get 10% off our *Christmas Celebration* menu



The Three Crowns Maryport Street, Devizes, Wiltshire, SN10 1AG

 threecrowns@wadworth.co.uk  01380 722331



Christmas Celebration

MENU



Christmas Celebration

CHILDREN'S MENU



STARTERS

Wild mushroom soup tarragon cream, bread roll (v) (cgf)

Prawn cocktail Bloody Mary dressing, bread and butter (cgf)

Crispy ham hock and pickled carrot fig jam, dressed winter leaves (gf)

Truffled parsnip bruschetta Italian style vegan cheese, dressed rocket (vg)

MAINS

All mains served with a selection of seasonal vegetables - served family style

Roast British turkey

with cranberry sauce, pigs in blankets, sage & onion stuffing, roast potatoes, gravy (cgf)

Hampshire venison in a rich port jus

suet pastry pie, bacon hispi, roast potatoes, juniper gravy

Smoked bacon chop

orange & ginger beer glaze, bubble and squeak, red wine sauce (gf)

Pan fried fillet of salmon

lemon and dill crushed potatoes, crème fraîche sauce (gf)

Roasted carrot Wellington

spiced red cabbage, roast potatoes, wholegrain mustard sauce (vg)

DESSERTS

Traditional Christmas pudding brandy sauce, cream or plant-based custard (v) (vg) (gf)

Chocolate & orange delice blood orange gelato (vg)

Warm pecan pie cranberries, vanilla ice cream (v)

Duo of British cheese with spiced plum chutney, celery and artisan biscuits (v) (cgf)



STARTERS

Tomato soup with bread roll and butter (v) (cgf)

Garlic bread (v)

MAINS

Roast British turkey

pigs in blankets, sage & onion stuffing, roast potatoes, vegetables, gravy (cgf)

Jumbo fish finger

baked beans and chips

Mac and Cheese (v)

garlic bread

DESSERTS

Chocolate brownie ice cream (v) (gf)

Ice cream Choose from - vanilla, strawberry or chocolate (v) (gf)



Please note, to ensure cgf indicated dishes are gluten free, we need to change some ingredients.
Please speak to our team for full details. v = vegetarian, vg = vegan, gf = gluten free, cgf = can be gluten free.