

FESTIVE MENU

RESTAURANT ONLY

Available 20th November - 30th December
Excluding Christmas Day

TWO COURSES £22

THREE COURSES £28

Pre-bookings only - £5 per person deposit on booking.
Includes Christmas crackers. Please return your menu
choices at least two weeks prior to your booking.

GET IN TOUCH

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Crofton, 48 Crofton Lane, Fareham, PO14 3QF

STARTERS

- Crispy Duck & Walnut Salad, with cranberry reduction (gf)
- Tomato & Basil Soup, served with focaccia (ve available)
- Prawn Tabbouleh, with a lime creme fraiche (gf) (ve available)
- Deep Fried Breaded Brie, served with cranberry chutney

MAINS

- Traditional Turkey, with stuffing, pigs in blankets and all the trimmings (gf available)
- Festive Burger, ground beef patty topped with brie and bacon in a brioche bun served with rosemary chips and salad (gf available)
- Pork & Sage Sausage Wellington, with onion marmalade served with roast potatoes, seasonal vegetables and red wine jus
- Mushroom Bourguignon Pie, served with roast potatoes, seasonal vegetables and onion gravy (ve) (gf)
- Salmon & Cod Chowder Pie, topped with mash in creamy white wine and garlic, served with seasonal vegetables (gf)

PUDDINGS

- Christmas Pudding, with brandy sauce
- Panettone Bread & Butter Pudding, with orange chantilly cream
- Hazelnut & Salted Caramel Creme Brulee (gf)
- Chocolate Torte, with vanilla cream (gf) (ve available)

SMALLER PLATES

Recommended for under 10's or smaller appetites

TWO COURSES £14 | THREE COURSES £18

STARTERS

- Tomato Soup, with bread roll
- Garlic Bread
- Halloumi Fries, with sweet chilli dip

MAINS

- Roast Turkey, with stuffing, pig in blanket and gravy
- Big Pigs in Blankets, with chips and gravy
- Chicken Battered Goujons, with chips and peas
- Tomato Pasta, topped with cheese and garlic bread

DESSERTS

- Chocolate Brownie, with ice cream
- Ice Cream Selection, chocolate, strawberry and vanilla
- Banana Split, with fruit cocktail and ice cream

THE CROFTON RESTAURANT ORDER FORM

Please indicate how many of the following, with any dietary requirements written clearly. All products and services are subject to availability. £50 non-refundable deposit upon booking. Please see our separate Function Room T&Cs.

Booking Name:	No. of guests:
Email:	Telephone:
Booking Date:	Time of arrival:
Time of eating:	
2 Courses:	3 Courses:
2 Courses (small plates):	3 Courses (small plates):

STARTERS	DIETRY REQUIREMENTS	QTY
CRISPY DUCK & WALNUT SALAD (GF)		
PRAWN TABBOULEH (GF)		
TOMATO & BASIL SOUP (VE)		
DEEP FRIED BREADED BRIE		
MAIN COURSES	DIETRY REQUIREMENTS	QTY
TRADITIONAL TURKEY		
FESTIVE BURGER		
PORK & SAGE SAUSAGE WELLINGTON		
MUSHROOM BOURGUIGNON PIE (VE, GF)		
SALMON & COD CHOWDER PIE (GF)		
DESSERTS	DIETRY REQUIREMENTS	QTY
CHRISTMAS PUDDING		
PANETTONE BREAD & BUTTER PUDDING		
HAZELNUT & SALTED CARAMEL CREME BRULEE (GF)		
CHOCOLATE TORTE (GF)		
SMALLER PLATES	DIETRY REQUIREMENTS	QTY
TOMATO SOUP		
GARLIC BREAD		
HALLOUMI FRIES		
ROAST TURKEY		
'BIG PIGS' IN BLANKETS		
CHICKEN BATTERED GOUJONS		
TOMATO PASTA		
CHOCOLATE BROWNIE		
ICE CREAM SELECTION		
BANANA SPLIT		

Terms & Conditions: Menu available from 20th November to 30th December 2025. No confirmation of booking will be made until a deposit is paid. Menu prices are per person. The Christmas set menu may not be used in conjunction with any other promotion or discount. Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. *All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT. Wholetail may contain one or more tails. All photography is for guidance only. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-use kitchen environment. (V) Vegetarian (GF) Gluten Free (VE) Vegan.

