



THE CROWN

Pub & Kitchen

Set Party Menu

Two Courses £21.90 or Three Courses £26.90 per person

Complimentary Bread & Oils on Arrival on Arrival

STARTERS

Soup of the Day GFA VGA

Mushroom Crostini- sauteed mushrooms in a creamy gorgonzola sauce.

Served on toasted ciabatta **GFA VGA**

Smoked Salmon with crispy capers, shallots, horse radish cream & brown bread & butter **GFA**

Pan Fried Mackerel Fillet with beetroot & potato salad **GFA**

Duck, Orange & Spring Onion Terrine with, garlic croute & a hoi sin dressing **GFA**

Goat's Cheese & Red Onion Tart served with rocket & balsamic reduction **V**

MAINS

Fish Cake served with creamed leeks & poached egg **GFA**

Pan Fried Sea Bream served with crushed new potatoes, butternut squash & a vanilla & coriander cream sauce **GFA**

Confit Duck Leg served with pressed potato terrine, green beans & cherry jus **GFA**

Marinated Pork Chop served with champ, creamed leeks & a cider jus **GFA**

Penne Arabiatta- penne pasta toasted in a spicy tomato sauce **V GFA VGA**

Roast Beef with Yorkshire **GFA**

Roast Loin of Pork with Crackling **GFA**

Roast Breast of Turkey with Stuffing **GFA**

Nut & Herb Roast VGA GFA

All roasts are served with roast potatoes, carrot puree, green vegetables & gravy

BIT ON THE SIDE 3.00 EACH

Chunky Chips **GFA**

Pan Fried Broccoli with chilli, garlic & almonds **GFA**

Buttered Green Vegetables **GFA**

Cauliflower Cheese **GFA**

Mixed Salad **GFA**

DESSERTS

Raspberry Crème Brulee with shortbread **GFA**

Banoffee Pie with toffee popcorn & vanilla ice cream

Chocolate Torte with raspberry sorbet & raspberry coulis **GFA**

Sticky Toffee Pudding with caramel ice cream & toffee sauce

Affogato- Vanilla ice cream with Wooden Hill espresso & biscotti **GFA**

The Crown Cheese Board: British & Continental cheeses with quince jelly, grapes & Peter's Yard biscuits (*£2 supplement applies to this dish*) **GFA**

FOOD ALLERGIES & INTOLERANCES- Please speak to our staff about the ingredients in your meal, when making your order.

GF means Gluten Free or can become Gluten Free but please let us know that you require Gluten Free when ordering. Please let us know if you have any other dietary requirements as we are here to help. We proudly source our ingredients from local suppliers but only if the produce is the best. A 10% optional service charge will be added to tables of 6 or more. Please let us know if we can help.