

Valentine's Night 2020

@The Crown

AMUSE BOUCHE

Smoked Salmon Blini

with citrus crème fraiche & salmon caviar

STARTERS

Pea & Asparagus Soup

With artisan bread

Pan Fried Scallops

With tomato salsa & shallot cream
(a £2 supplement applies to this dish)

Thai Crab Cake served

with crispy vegetable salad & sweet chilli sauce

Chicken, Duck & Mushroom Terrine

served with apricot & ginger chutney, & sour dough bread

Mushroom & Cauliflower Arancini

served with blue cheese mayo

MAINS

Free Range Chicken Breast

served with sweet corn puree, broccoli, sautéed new potatoes & thyme gravy

Braised Pork Belly

served with red cabbage, spring onion mash, apple puree & red wine gravy

Soy & Citrus Marinated Salmon

served with stir fry vegetables and egg noodles

Wild Mushroom & Ricotta Ravioli

in a creamy white wine sauce garnished with rocket, parmesan & truffle oil (v)

Char Grilled Rump Steak

served with chunky chips, water cress, grilled tomato & your choice of either peppercorn or blue cheese sauce

(a £2 supplement applies to this dish)

DESSERT

Sticky Toffee Pudding

Served with custard

Dark Chocolate Torte

served with raspberry sorbet, raspberry puree

Baked Vanilla Cheesecake

served with mixed berry compote & vanilla ice cream

Cheese & Biscuits

with grapes, walnuts & apple chutney

(a £2 supplement applies to this dish)