

# The Crown



## The Feast

2 courses £25

3 courses £30

### STARTERS

Soup of the day

Chicken liver parfait with crusty bread

Walnut crusted goat's cheese with poached pears and rocket

**Crispy squid with chilli sauce**

### MAINS

Parma ham wrapped corn fed chicken breast with sautéed new potatoes, French beans and red wine jus

Crispy pork belly, shallot and bean cassoulet, crackling

**Baked cod fillet with crushed new potatoes and chives, dill cream sauce**

**Butternut squash and sage risotto**

### PUDDING

Sticky toffee and walnut pudding with vanilla ice cream

Salted caramel cheesecake, sorbet

Chocolate brownie, clotted cream

Selection of British farm house cheeses, miller biscuits, market chutney



If you require any further information on ingredients, which may cause an allergy or intolerance, please advise us before ordering. A discretionary service charge of 12.5% will be added to your bill.

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## The Feast Alternative

2 courses £30

3 courses £35

### STARTERS

Sweet potato and coconut soup

Chicken liver parfait with red onion marmalade, Sauternes jelly and Melba toast

Beetroot gravlax and crab salad

Sundried tomato and roasted vegetables terrine

### MAINS

Roast rack of lamb, leek and onion compote, gratin potatoes

Honey glazed guinea fowl, braised red cabbage and chateau potatoes

Harissa fried sea bass fillet with herb couscous and tzatziki

Feta spinach and pine nut tart with beetroot, rocket and pecorino salad

### PUDDING

Sticky toffee pudding with clotted cream

Salted caramel cheesecake, Matcha green tea ice cream

Mint chocolate marquise, with coffee crème fraîche

Selection of British farm house cheeses, miller biscuits, market chutney



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## Canapé Boards £14 per board 10 items per board

### SAVOURY BOARDS

Honey and mustard sticky sausages  
Beef sliders with chilly jam  
Smoked salmon blinis  
Char-grilled chicken satay with peanut sauce  
Mushroom and blue cheese arancini  
New potatoes with creamed leek and chives  
Roasted Mediterranean vegetable skewers, black olives and pesto  
Chicken liver parfait croutons with caramelised pears and chervil  
Crab mousse with sourdough and mango salsa  
Beetroot gravlax crostinis  
Thai coconut fishcakes with sweet chilli sauce

### EXTRAS

Bowls of chips £3 each

### SWEET BOARDS

Chocolate Brownies  
Sticky toffee puddings  
Pear and Almond tarts  
Lemon drizzle cake



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## Picnic Table

**5 items £15.00 pp / 8 items £20.00 pp**

**Please select 5 or 8 items from the list below. Minimum of 15 guests**

Beef bourguignon  
Mushroom stroganoff  
Butternut squash tagine  
Teriyaki chicken stir fry  
Goan seafood curry  
Irish stew

### MEAT PLATTER

Lemon and herb roasted chicken thighs and drumsticks, cold meat selection (charcuterie) pickles chutney and rustic bread

### FISH PLATTER

Smoked salmon and trout, cold prawn skewers, beetroot gravlax, mackerel pate and selection of breads

### MEDITERRANEAN PLATTER

Baked feta, chargrilled Mediterranean vegetables, hummus, babaganoush, guacamole, crudités and pitta

Chantenay carrots  
Roasted new potatoes  
Creamy mash  
Mixed leaves  
Spiced roasted sweet potato wedges  
Couscous  
Fries  
Basmati rice

Sticky toffee pudding, toffee sauce  
Chocolate brownie  
Lemon drizzle cake  
Pear and almond tart



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