

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 marquis, with coffee crème fraiche

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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