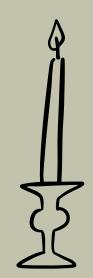
CANAPÉ

@ THE CROWN INN

COLD

HAM HOCK ROULADE WITH FRUIT CHUTNEY
BROADBEAN HUMMUS ON A PITA CRISP (VG)
SMOKED SALMON, CHIVE & CREAM CHEESE ROULADE
CHERRY TOMATO, MOZZARELLA & BASIL PESTO (V)
PARMA HAM WRAPPED MELON
GORGONZOLA, FIG & HONEY (V)

MINI ROAST BEEF PROFITEROLE WITH HORSERADISH



WARM

VEGETABLE BHAJIS (VG)

MUSHROOM ARANCINI (V)

HOMEMADE PORK & SAGE SAUSAGE ROLLS

TUNA TARTARE WITH CHILLI, GINGER & LIME

GARLIC & HERB CHICKEN SKEWERS

CHILLI & CORIANDER PRAWNS

GRUYERE & CARAMELISED ONION TARTLETS (V)

TANDOORI SALMON WITH MANGO CHUTNEY ON A MINI POPPADUM

CHORIZO & QUEEN SCALLOP SKEWERS

£4 EACH PER GUEST OR £20 PER GUEST FOR 6

PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUESTS - WE WILL BE HAPPY TO ASSIST MENU AVAILABLE FOR GROUPS OF 10 OR MORE | FULL PRE-ORDER REQUIRED A 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

SIT DOWN DINING

@ THE CROWN INN

STARTERS

SEASONAL SOUP (V)

SERVED WITH TOASTED HOMEMADE BREAD (VEGAN OPTION AVAILABLE (VG)) (GF OPTION AVAILABLE)

PORK BELLY ASADO (GF)

 $BURNT\,APPLE\,PUREE\,\&\,PICKLED\,APPLE$

SALMON & AVOCADO TARTAR

 $WITH\ LIME\ CREAM\ CHEESE\ \&\ CROSTINI$

 $(GF\ OPTION\ AVAILABLE\ (GF))$

SALT & PEPPER DUSTED SQUID

SWEET PICKLED PEPPERS & GOCHUJANG GLAZE

MAINS

SIRLOIN STEAK

SERVED WITH FRIES, MIXED SALAD & PEPPERCORN SAUCE

WILD CAUGHT COD (GF)

 $SERVED\ WITH\ CHORIZO\ \&\ WHITE\ BEAN\ CASSOULET,\ LEEK\ \&\ KALE\ SALAD$

STUFFED BUTTERNUT SQUASH (V) (GF)

 $STUFFED\ with\ wild\ mushrooms,\ grilled\ oyster\ mushroom,\ goats\ cheese\ \&\ to asted\ walnuts\ (vegan\ option\ available\ (vg)$

SAFFRON MARINATED CHICKEN SUPREME (GF)

 $PAELLA\ RICE,\ HONEY\ ROASTED\ CARROTS,\ BARBERRIES,\ CELERIAC\ PUREE\ \&\ CHICKEN\ JUS$

DESSERTS

BASQUE CHEESECAKE (V)

WITH BERRY COMPOTE & VANILLA ICE CREAM (VEGAN OPTION AVAILABLE (VG))

CHOCOLATE & ORANGE TORTE (V)

CANDIED ORANGE & CHANTILLY CREAM

CHEESE BOARD

 $A\ SELECTION\ OF\ BRITISH\ CHEESES\ SERVED\ WITH\ CRACKERS,\ GRAPES\ \&\ ONION\ MARMALADE$

ICE CREAM (V) (GF)

THREE SCOOPS OF VANILLA ICE CREAM

£45 PER GUEST | THREE COURSES

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HOT FORK BUFFET

@ THE CROWN INN

CHOOSE THREE:

MARINATED CHICKEN IN A WHOLE GRAIN MUSTARD SAUCE

BEEF STROGANOFF

CHUNKY BEEF CHILLI WITH MIXED BEANS & SOUR CREAM

SPANISH-STYLE PORK WITH OLIVES AND PEPPERS

THAI GREEN CHICKEN CURRY

SUCCULENT MOROCCAN LAMB TAGINE

OVEN ROASTED SALMON WITH A CAVIAR SAUCE

CHICKPEA & BUTTERNUT CURRY (V)

RATATOUILLE STUFFED PEPPERS (V)

CHOOSE THREE ACCOMPANIMENTS:

PLAIN RICE (V)

BUTTERED NEW POTATOES (V)

CRUSTY BREAD (V)

SHALLOT BUTTERED GREEN BEANS (V)

TENDERSTEM BROCCOLI & TOASTED ALMONDS (V)

£45 PER PERSON

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