

# THE CROWN & CUSHION

## PRIVATE DINING ROOM MENU

3 COURSES WITH COFFEE £29.95

### Starters

#### **White Onion & Cider Soup (V)**

#### **Classic Prawn Cocktail**

Paprika Marie Rose

#### **Poached Salmon Rillettes**

Nasturtium Leaves, Ciabatta Toast

#### **Cauliflower Croquettes**

Mango & Lime Salad, Fig & Tamarind Chutney

#### **Ham Hock Terrine**

Roast Apple Purée, Piccalilli

### Main Courses

#### **Pan Fried Cod**

Mussel & Saffron Risotto

#### **Wild Mushroom Ravioli**

Wilted Rocket, Tarragon Cream (V)

#### **Roast Breast of Chicken**

Bubble & Squeak Potato, Charred Spring Onions, Chicken Gravy

#### **Roast Rump of Lamb**

Creamed Potatoes, Wilted Baby Gem, Honey Roasted Pancetta Peas & Mint Reduction

#### **Fish Pie**

Creamy Mash & Seasonal Vegetables

### Puddings

#### **Glazed Lemon Tart**

Lemon Sorbet, Raspberry Coulis

#### **Dark Chocolate Delice**

Passion Fruit Syrup, Hazelnut Brittle

#### **Toffee & Banana Parfait**

Banana & Walnut Bread, Caramel Sauce

#### **Sticky Toffee Pudding**

Butterscotch Sauce & Cinder Toffee Ice Cream

#### **Trio of Sorbet**

Raspberry, Mango & Lemon

All our food is prepared to order so we strive to satisfy all dietary requirements.  
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to all tables of 8 or more.