



# New Year's Day 2017



## STARTERS

### **Butternut Squash & Lentil Soup**

served with garlic & herb croutons and bread & butter

### **Venison Carpaccio**

with roasted beetroot & horseradish cream

### **Homemade Winter Pate**

A smooth homemade pate infused with juniper & bay served with caramelized tomato chutney, dressed leaves and toast

### **Smoked Salmon & Prawn Medley**

Served on dressed leaves with a sweet chilli dressing

### **Tempura Battered Calamari**

with a salad garnish and lemon and pepper mayonnaise

### **Deep Fried Breaded Brie**

Soft brie wedges in breadcrumbs, deep fried and served with cranberry puree

## MAIN COURSES

### **The Crown Roast**

Choose between topside of Sussex Beef, Pork Loin or Leg of Lamb, all served with roasted potatoes, fresh vegetables, Yorkshire pudding and thick gravy

### **Chicken Pancetta**

Char-grilled chicken breast wrapped in pancetta and oven finished, served with fondant potato, roasted courgette & aubergine and a tomato & herb ragu

### **Sesame & Soy Salmon**

A fresh salmon fillet, roasted with sesame seeds and soy sauce, served with white rice and steamed broccoli

### **The Crown Burger**

8oz of pure Sussex Beef, in a sour-dough bun, topped with Cheddar and bacon, served with chunky chips and salad

### **Grilled Lemon Sole**

Grilled Lemon Sole served with crushed new potatoes, samphire and a salsa verde

### **Vegetarian Nut Roast**

served with roasted potatoes, fresh vegetables, Yorkshire pudding and thick vegetarian gravy

## DESSERTS

### **Sticky Toffee Pudding**

### **Chocolate Fondant**

### **Apple, Cinnamon & Raisin Crumble**

### **Individual Sherry & Raspberry Trifle**

### **Homemade Lemon Tart**

### **Cheese & Biscuits**

Two Courses £19.95 Three Courses £24.50