

Crystal Restaurant

Dinner menu

To Start

Breaded crab cake, spring onion potato salad, lemon and black sesame seed dressing

Slow marinated red mullet in a sun blushed tomato fondue (gf)

Orange and confit duck salad (gf)

Grilled goats cheese and fig tart, white onion puree

Roasted plum tomato soup (gf, vegan)

Steamed broccoli and almond soup (gf, vegan)

Potage of forest mushrooms and sherry (gf, vegan)

Assiette of melon with passion fruit jelly (v, gf)

Tian of avocado prawns

Sautéed wild mushrooms with asparagus, pancetta and parmesan salad

Main course

Slow braised feather blade beef, parsnip mash, chargrilled broccoli (gf)

Pan seared salmon with English peas and chorizo (gf)

Steamed hake with a herb crust, asparagus, leek and chive volute

Braised rump of lamb, brown mushroom and eggplant puree (gf)

Roast breast of chicken, potato puree and pine nuts (gf)

Slow confit leg of duck ala orange (gf)

Roasted cod with savoy cabbage and a marinere sauce (gf)

Portobello mushroom kiev with a broad bean and garlic butter sauce (v)

Honey roasted butternut squash, spaghetti vegetables, beetroot puree (gf, vegan)

From the Grill

All steaks are cooked to your choosing and served with onion rings, tomato, chips and peppercorn sauce

8oz Char grilled rump steak,

8oz Char grilled ribeye steak

Salads

All salads served with coleslaw, potato salad, and warm baguette

Char grilled breast of chicken with a coarse grain mustard vinaigrette

Roast topside of beef with horseradish

Poached dill scented salmon with lemon mayonnaise

Cheddar cheese with pickle (v)

Desserts

Mango panna cotta, spiced poached pineapple (gf)

Dark chocolate torte, honeycomb ice cream

Blackberry delice, macaroon, blackberry and gin sorbet

Hot vanilla sponge with English custard

Warm chocolate brownie, dark chocolate sauce

Fresh fruit salad (gf, vegan)

Chantilly cream filled profiteroles, toffee ice cream

Summer fruit Eton mess (gf)

Raspberry and almond tart, raspberry puree

Selection of ice creams or sorbets (gf)

Cheese Board

Can be taken as a fourth course £7.00

Old Sussex

*A hard rined English cheddar, 18 months matured with a faint nutty flavour**

Applewood

A mature smoked cheddar with an edge of spicy paprika

Harbourne Blue

*A rare and unique goats milk cheese, a delicious balance of sweet and sour**

Morbier

*A soft creamy texture with a centre layer of nettle ash. Originally added to define the morning and evening milk**

Compte

*A delicate soft texture, sweet mellow flavour from the mountain region "Franche-Compte"**

Raclette

*An aromatic flavour, light yellow coloured body, fragrant creamy texture**

**Denotes- Made with unpasteurised milk*

Enjoy a glass of Port or dessert wine to compliment your choice of dessert or cheese

Coffee

Freshly brewed coffee with mints served in the lounges £3.50

2 Course £ 26.00 3 Course £ 31.00