

# Crystal Restaurant - Dinner Menu

## A very warm welcome to the Crystal Restaurant.

With over 120 years of providing the very finest cuisine and personal service the Crystal Restaurant is a real favourite for our guests and residents of Eastbourne.

Since joining in 2009, James Penn our head chef focuses on using local produce with Sussex meats and Newhaven fish. James and his brigade are passionate about your meal experience so please ask your waiter if there is something you wish to enjoy that is not featured on our menu.

Rosie our restaurant manager and her team will be delighted to assist you with your wine selection matching wines to your chosen dishes.

On behalf of James, Rosie and their teams we wish you an enjoyable meal.

### To Start

- Smoked mackerel and trout pate, Mediterranean salsa, toasted focaccia
- Baked stuffed heritage Coeur de boeuf tomato, parmesan herb crust, tomato sauce
- Green pea and watercress potage, minted crème fraiche (v)
- Carpaccio of pineapple, filo of melon ball salad, Malibu and coconut dressing (v)
- Chef's sorbet - to cleanse your palate and complement your meal experience
- White peach and schnapps - supplement £1 per person

### Main Course

- Sea bass, braised celery, parmentier potato, celeriac purée, truffle jus
- Newhaven grilled plaice, fondant potato, almond beans, parsley and caper butter
- Lemon and garlic chicken, baby potato, green bean and cherry tomato salad, lemon dressing
- Confit duck leg and leek tart, sliced duck breast, beetroot and potato cubes, asparagus
- Carrot and cashew nut roast, marinated peppers, cherry tomato coulis (v)
- Butternut squash, feta and basil tart, glazed baby vegetables, beetroot wafer (v)

### From the Grill

Supplement £3.50 per person

- 8oz chargrilled sirloin steak
- 8oz chargrilled rump steak
- 8oz chargrilled ribeye steak

All steaks are cooked to your choosing and served with home-made onion rings, tomato and chips, with a choice of peppercorn or chasseur sauce.

### Desserts

- Baked vanilla sponge, golden syrup served with a choice of cream, custard or ice cream
- Orange and Benedictine parfait, sesame seed tuille
- Pistachio mousse, pistachio coulis
- Seasonal fruit salad, clotted cream ice cream
- Selection of ice creams or sorbets
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- Freshly brewed coffee with petit four £3

### Cheese Board

Can be taken as a fourth course £7

- **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.

### Dinner Menu

**1 Course £19.95 | 2 Courses £24 | 3 Courses £28**

If you suffer from a food allergy or intolerance, please inform a member of staff, who will be happy to assist you when placing your order.