

Crystal Restaurant - Dinner menu

A very warm welcome to the Crystal Restaurant.

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
- 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)
- Grilled fillet of seabass, braised red chicory, smoked bacon, celeriac puree and a red wine jus (gf)
- Steamed hake with a herb crust, asparagus, leek and chive volute
- Slow roasted shoulder of pork in thyme and rosemary marinade, tenderstem broccoli and smoked carrot puree
- Pan roasted guinea fowl, caramelised shallot, potato puree, Madeira jus
- Slow confit leg of duck ala orange (gf)
- Roasted cod with savoy cabbage and a mariniere sauce (gf)
- Portobello mushroom kiev with a broad bean and garlic butter sauce (v)
- Maple syrup 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

- Salted caramel panna cotta, apple compote, caramelised apple balls, popcorn
- 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)
- Blueberry parfait, meringue pieces, blueberry puree
- Selection of ice creams or sorbets (gf)

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

2 Course £26

3 Course £31

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.