

# 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 marinere 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.