

CRYSTAL RESTAURANT

DINNER MENU

2 COURSES £35 | 3 COURSES £39

STARTERS

Slow roasted barbeque pork bites

Parsnip puree, barbeque, sesame seed sauce (gf)

Mint pea, feta and smoked haddock frittata

Mustard dressing (gf)

Carpaccio of fillet beef

Filo of horseradish dressed leaves

Deep fried panko brie

Sugar dried cranberry compote, orange syrup

Roasted tomato & basil soup

(gf, vegan)

Chicken noodle and sweetcorn soup

With parsley (gf)

Creamed celeriac and thyme soup

With pancetta (gf)

Assiette of melon

With parma ham (gf)

Sriracha king prawns

Pomegranate, lime and mango salsa (gf)

Warm pesto, pine nut, wild mushroom fettuccine

With parmesan (v)

MAINS

Feather blade of beef

Braised in a red wine sauce, pickled beetroot, cauliflowers (gf)

Whole grilled lemon sole

With a lime, parsley and caper beurre noisette (gf)

Rosemary shank of lamb on celeriac puree

Port glazed shallots, spinach (gf)

Garlic chicken with a pork

Apricot and thyme rondel, roasted potato, garlic and thyme jus

Grilled fillet of seabass

Pan fried sweet potato, fine beans and asparagus, Italian tomato oil (gf)

Poached supreme of guinea fowl

Slow roasted leek and potato, parsnip puree, Madeira sauce (gf)

Pan seared salmon on a leek cream sauce

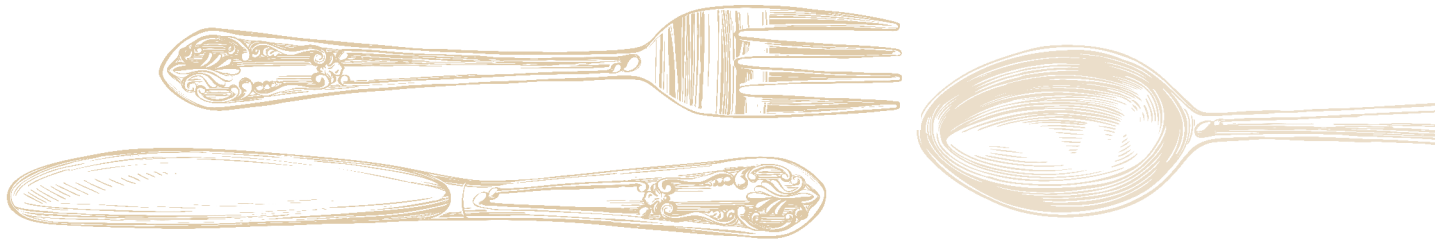
Mashed potato and glazed chantenay carrots.

Teriyaki tofu, oriental vegetable fettuccini

Soya oil (vegan)

Spinach and fava bean falafel

On a broccoli and lime couscous (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

Banana panna cotta

Caramel, whipped cream, shortbread biscuit

Coconut parfait

Hazelnut crumb, mango jelly

Dark chocolate torte

Blackberry macaroon, blackberry chocolate sauce

Raspberry mousse

Raspberry syrup, shortbread crumb, lime sorbet

Lemon tart

Roasted honey and thyme plums, lemon curd

Warm chocolate brownie

Pistachio ice cream

Fresh fruit salad (gf, vegan)

Summer fruit Eton mess (gf)

Chargrilled pineapple

Spiced rum caramel, mojito sorbet (vegan, gf)

Selection of ice creams or sorbets (gf)

Coffee with petit four £4.60

CHEESE BOARD

Can be taken as a fourth course £8

Old Sussex

A hard rind 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*

Comté

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

Raclette

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

*Denotes - Made with unpasteurised milk