

CRYSTAL RESTAURANT

FESTIVE LUNCH MENU

THREE COURSES - £35 PER PERSON



STARTERS

Celeriac and thyme soup (vegan, gf, nut free)

Brie, caramelised pear and red onion tart (v)

Assiette of melon with pomegranate syrup (vegan, gf, nut free)

Avocado and prawn salad Coz lettuce and a sun blushed tomato dressing (gf)

MAINS

Slow roasted breast of turkey

A cranberry and thyme dumpling, chipolata, slow roasted parsnip and potato fondant, carrot, smoked bacon and rosemary jus

Butter basted pork tenderloin

Barbeque pork belly, celeriac puree, Hasselback potato and madeira jus (gf, nut free)

Steamed paupiette of plaice

Salmon mousse in a chive cream, tender stem broccoli, roasted new potatoes (gf, nut free)

Wild mushroom, spinach and cashew nut risotto

Roasted garlic and cherry tomato oil (vegan, gf)

DESSERTS

Traditional plum pudding Spiced plum compote and Amaretto sauce

White chocolate and Bailey's cheesecake Dark chocolate sauce

Mulled berry pavlova

Lemon mousse Lemon curd, raspberries (vegan)

Freshly brewed coffee and mint

If you have a food allergy or intolerance, please inform a member of staff, who will be happy to assist you when placing your order. Guest wishing to use E-cigarettes are respectfully asked to do so outside the hotel. All prices are inclusive of VAT at the standard rate. Gratuities are at your discretion.

Hydro Hotel
EASTBOURNE