

CRYSTAL RESTAURANT

# FESTIVE SUNDAY LUNCHEON MENU

THREE COURSES - £35 PER PERSON



## STARTERS

**Chicken and smoked bacon terrine** Piccalilli, lollo rosso

**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

**Roast sirloin of beef**

Yorkshire pudding, roast potatoes, seasonal vegetables and a port and beef jus

**Slow roasted breast of turkey**

Cranberry and thyme dumpling, chipolata, slow roasted parsnip and roast potatoes, 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)

**Selection of ice creams** Vanilla, strawberry, chocolate, coffee or oriental ginger

**Selection of sorbets** Lemon, orange or mango

**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