

## CRYSTAL RESTAURANT

### LUNCH MENU

WEDNESDAY AND SATURDAY - £29.95 PER PERSON

#### STARTERS

**Tomato and basil soup** (vg, gf)

**Creamed celeriac and thyme soup**

Pancetta (gf)

**Chicken noodle and sweetcorn soup**

**Deep fried panko brie**

With sugar dried cranberry compote,  
orange syrup (v)

**Sriracha king prawns**

With pomegranate, lime and mango salsa (gf)

**Warm pesto, pinenut and wild  
mushroom fettuccine**

With parmesan (v)

**Assiette of melon**

With a honey dew and Midori sorbet (vg, gf)

#### MAINS

**Char grilled rump steak**

With peppercorn sauce

**Slow confit leg of duck**

On sweet braised red cabbage and a  
burgundy wine jus (gf)

**Roasted tomato and herb marinated porchetta**

Baby roast potato, broccoli served with a  
tomato and basil jus

**Pan fried supreme of garlic chicken**

Creamed potato and a garlic thyme sauce (gf)

**Grilled fillet of seabass**

On a bed of crushed spring onion potato, lime  
tomato and vanilla butter (gf)

**Cod and salmon fish pie**

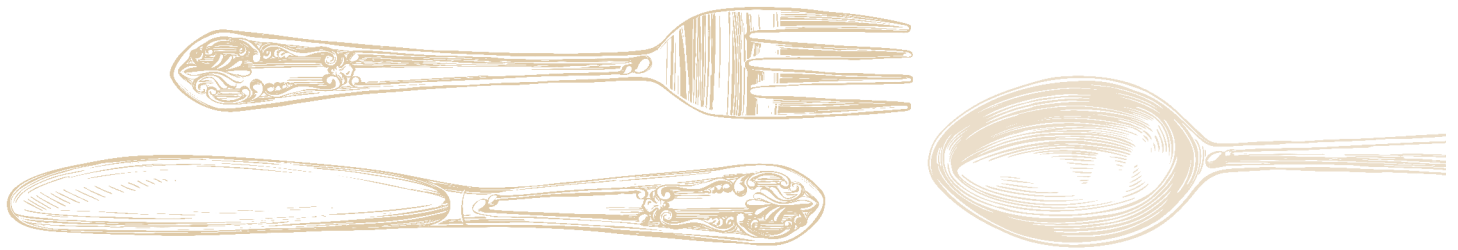
Served with parmesan potato and crisp Melba toast

**Teriyaki tofu**

Oriental vegetable fettuccini, soya oil (v)

**Spinach and fava bean falafel**

On broccoli and lime couscous (vg)



## SIDES

£5.50 each

- New potatoes**
- Chips**
- Selection of vegetables**
- Peas**
- Side salad**

## 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)**

### **Avocado with beetroot (v, vg)**

## DESSERTS

### **Banana panna cotta**

Caramel, whipped cream served with a shortbread biscuit

### **Hot sponge with English custard**

### **Warm chocolate brownie**

Pistachio ice cream

### **Summer fruit Eton Mess (gf)**

### **Selection of ice creams**

Vanilla, strawberry, chocolate or coffee (gf)

### **Selection of sorbets**

Lemon, orange or mango (gf)

**Ask you waiter for today's special**

## CHEESE BOARD

Can be taken as a fourth course £8

### **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\*

### **Comte**

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