

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

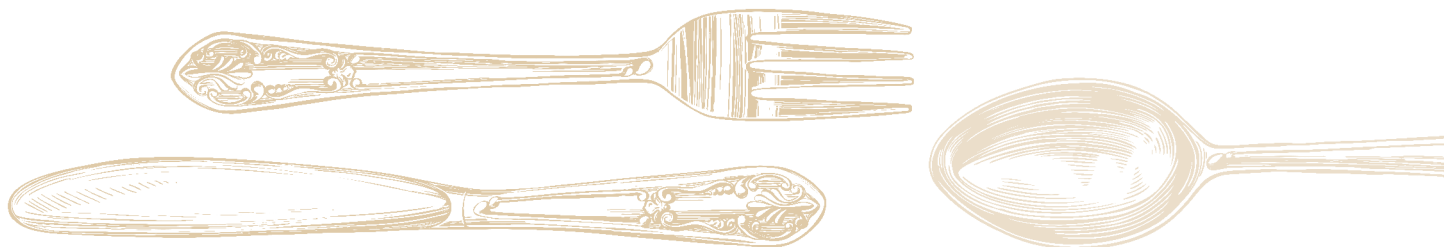
Pan fried supreme of garlic chicken
Creamed potato and a garlic thyme sauce (gf)

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