

CRYSTAL RESTAURANT

DINNER MENU

2 COURSES £37 | 3 COURSES £41

STARTERS

Deep fried sesame seed tempura chicken
Hot honey glaze (gf)

Smoked salmon sushi
Ponzu sauce (gf)

Broad bean and pea bruschetta
Parma ham and grilled burrata cheese

Stilton panna cotta,
Pear chutney, walnut, blackberry gel and sour
dough wafer (v)

Roasted tomato and basil soup (gf, vegan)

Sweet potato and coconut soup,
Parsley (vegan, gf)

Creamed celeriac and thyme soup,
Pancetta (gf)

Assiette of melon
Midori sorbet (gf)

Tandoori king prawns,
Onion tomato and coriander salad, lime raita (gf)

Wild mushroom and thyme arancini,
Turmeric aioli, balsamic jus

MAINS

Slow braised Korean barbeque beef
Steamed Savoy cabbage, baby cocotte potatoes,
beef glaze (gf)

Roasted whole sea bream “En Papillote”
Roasted okra, cherry tomato, asparagus, marsala
and thyme jus (gf)

Roasted loin of lamb on bubble and squeak
Butternut squash purée, rosemary red currant sauce

Lemon and herb chicken
Vegetable salad, crème fraîche sauce

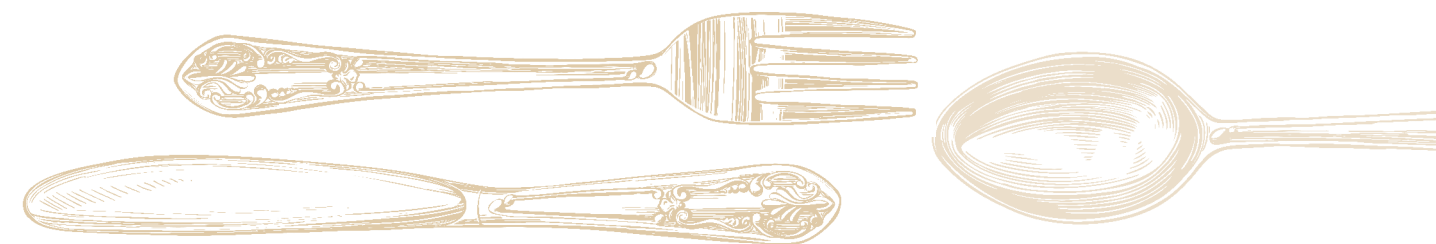
Grilled fillet of seabass
Pan fried sweet potato, fine beans, asparagus,
Italian tomato oil (gf)

Pan seared breast of duck
Vitelotte potatoes, leek, spinach and asparagus tart

Pan roasted cod
Tomato sauce, olive, almond and gnocchi dressing

Carrot and cashew nut roast
Roasted baby potatoes, tenderstem broccoli,
aubergine wafers (vegan)

Feta, spinach and broccoli cannelloni
Parmesan cheese sauce, tomato fondue (v)



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

Pistachio panna cotta
Pistachio ganache, meringue mushroom

Passion fruit parfait
Mango coulis, mango and passion salsa,
aerated sponge

Milk chocolate mousse
Edible earth, honeycomb pieces

Strawberry delice
Poached strawberries, meringues

Hazelnut frangipane tart
Caramelised poached pear, pear sorbet

Warm chocolate brownie
Pistachio ice cream

Fresh fruit salad (gf, vegan)

Summer fruit Eton Mess (gf)

Lemon mousse
Lemon curd, crumble (vegan)

Selection of ice creams or sorbets (gf)

Coffee with petit four £4.95

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*

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