



THE CROWN LODGE
HOTEL

PRE-ORDER MENU

2 COURSES FROM
£20.00

Starters

Roasted Tomato Soup (V)(GFA)

WITH BASIL OIL, GARLIC CROUTONS AND HOMEMADE BREAD.

Prawn Cocktail (GFA) (2.00 supplement)

MARIE ROSE SAUCE, GEM PUREE, LEMON GEL AND HOMEMADE BREAD.

Chicken Strip Salad (GF)

STRIPS OF CHICKEN IN A HONEY AND MUSTARD GLAZE, SERVED ON A BED OF MIXED SALAD.

Deep Fried Brie (V) (GFA)

BRIE COATED IN ROSEMARY AND THYME BREADCRUMBS. SERVED WITH APPLE AND CHILLI RELISH.

Mains

Roasted Fillet of Haddock (GF) (3.00 supplement)

PANCETTA, PARSLEY MASH, SMOKED PEA AND BROAD BEAN PUREE, TARTAR CREAM SAUCE.

Breaded Scampi Tails

SERVED WITH CHIPPED POTATOES, SALAD GARNISH AND TARTAR SAUCE.

Chicken and Cheddar (GF) (2.00 supplement)

STUFFED CHICKEN BREAST FILLED WITH APPLEWOOD SMOKED CHEDDAR, WRAPPED IN BACON, TRUFFLE SCENTED DAUPHINOISE POTATO, SHERRY CREAM SAUCE AND DEEP FRIED LEEKS.

Half Rack of Ribs (GF)

SERVED WITH HOMEMADE COLESLAW AND CHIPPED POTATOES.

Lasagne

CHEDDAR AND PARMESAN CHEESE, BECHAMEL AND RAGU SAUCE SERVED WITH A HOUSE SALAD.

Crown House Burger (GFA)

BRIOCHE ROLL TOPPED WITH AIR DRIED ONIONS, MAPLE BACON, CHEDDAR CHEESE BURGER GARNISH ACCOMPANIED BY CROWN BBQ SAUCE AND HAND CUT CHIPPED POTATOES.

10oz Sirloin (GFA) (9.00 supplement)

CHARGRILLED, SERVED WITH FIELD MUSHROOM, GRILLED TOMATO, PEA PUREE, ONION RINGS AND HAND CUT CHIPPED POTATOES.

Desserts

Sticky Toffee Pudding (GFA)

WITH TOFFEE SAUCE AND CREME ANGLAISE.

Vanilla Creme Brulee (GFA)

WITH A MIXED BERRY COMPOTE.

Chocolate Brownie (GFA)

WITH VANILLIA ICE CREAM.

Lemon Posset (GFA)

MIXED BERRY COMPOTE SERVED WITH SHORTBREAD.

Salted Caramel Ice Cream (GFA)