



The
C R O W N

Valentine's Day

Starters:

Roasted vine tomato and fresh basil soup laced with cream and brandy served with rustic bread.

Flat mushroom topped with red onion marmalade, goat's cheese and pesto breadcrumbs, served with watercress and balsamic salad.

Stewed king prawns in a white wine, chilli and garlic sauce served with garlic bread.

Mains:

Penne pasta in a tomato sauce with mascarpone cheese with fresh tomatoes and basil served with garlic bread.

Baked salmon served on a bed of lemon risotto with spinach and asparagus cooked in garlic butter.

Mozzarella stuffed chicken breast in a tomato and basil sauce with new potatoes and broccoli and onions.

10 oz rump steak served with dauphinoise potatoes, mushrooms, roasted tomatoes, chips and peppercorn sauce.

Desserts:

Apple crumble with cinnamon ice cream or custard.

vanilla panna cotta served with fresh fruit and cream.

Chocolate fondant served with cherries and vanilla ice cream.

Two courses; £27.95.

Three courses; £29.95.

