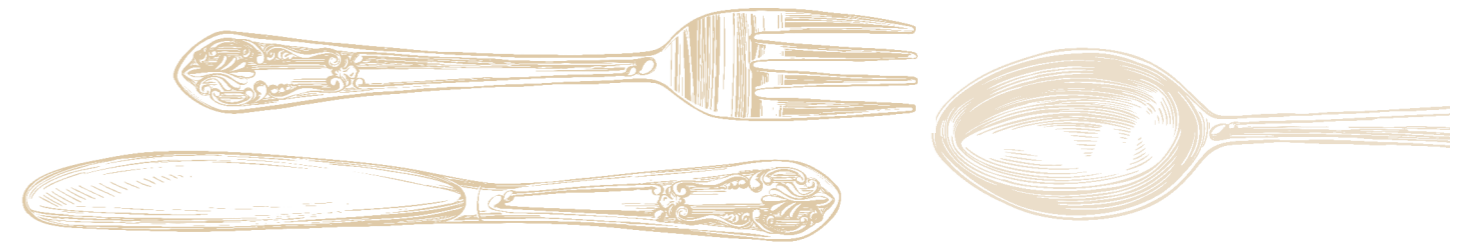


## CRYSTAL RESTAURANT

### DINNER MENU

2 COURSES £31 | 3 COURSES £37



#### 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)**

#### STARTERS

**Slow roasted barbeque pork bites**

Parsnip puree, barbeque, sesame seed sauce (gf)

**Mint pea, feta and smoked haddock frittata**

Mustard dressing (gf)

**Carpaccio of fillet beef**

Filo of horseradish dressed leaves

**Deep fried panko brie**

Sugar dried cranberry compote, orange syrup

**Roasted tomato & basil soup**

(gf, vegan)

**Chicken noodle and sweetcorn soup**

With parsley (gf)

**Creamed celeriac and thyme soup**

With pancetta (gf)

**Assiette of melon**

With parma ham (gf)

**Sriracha king prawns**

Pomegranate, lime and mango salsa (gf)

**Warm pesto, pine nut, wild mushroom fettuccine**

With parmesan (v)

#### MAINS

**Feather blade of beef**

Braised in a red wine sauce, pickled beetroot, cauliflowers (gf)

**Whole grilled lemon sole**

With a lime, parsley and caper beurre noisette (gf)

**Rosemary shank of lamb on celeriac puree**

Port glazed shallots, spinach (gf)

**Garlic chicken with a pork**

Apricot and thyme rondel, roasted potato, garlic and thyme jus

**Grilled fillet of seabass**

Pan fried sweet potato, fine beans and asparagus, Italian tomato oil (gf)

**Poached supreme of guinea fowl**

Slow roasted leek and potato, parsnip puree, Madeira sauce (gf)

**Pan seared salmon on a leek cream sauce**

Mashed potato and glazed chantenay carrots.

**Teriyaki tofu, oriental vegetable fettuccini**

Soya oil (vegan)

**Spinach and fava bean falafel**

On a broccoli and lime couscous (vegan)

#### DESSERTS

**Banana panna cotta**

Caramel, whipped cream, shortbread biscuit

**Coconut parfait**

Hazelnut crumb, mango jelly

**Dark chocolate torte**

Blackberry macaroon, blackberry chocolate sauce

**Raspberry mousse**

Raspberry syrup, shortbread crumb, lime sorbet

**Lemon tart**

Roasted honey and thyme plums, lemon curd

**Warm chocolate brownie**

Pistachio ice cream

**Fresh fruit salad (gf, vegan)**

**Summer fruit Eton mess (gf)**

**Chargrilled pineapple**

Spiced rum caramel, mojito sorbet (vegan, gf)

**Selection of ice creams or sorbets (gf)**

**Coffee with petit four £4.60**

#### 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\*

**Compte**

A delicate soft texture, sweet mellow flavour from the mountain region "Franche-Compte"\*

**Raclette**

An aromatic flavour, light yellow coloured body, fragrant creamy texture\*

\*Denotes - Made with unpasteurised milk