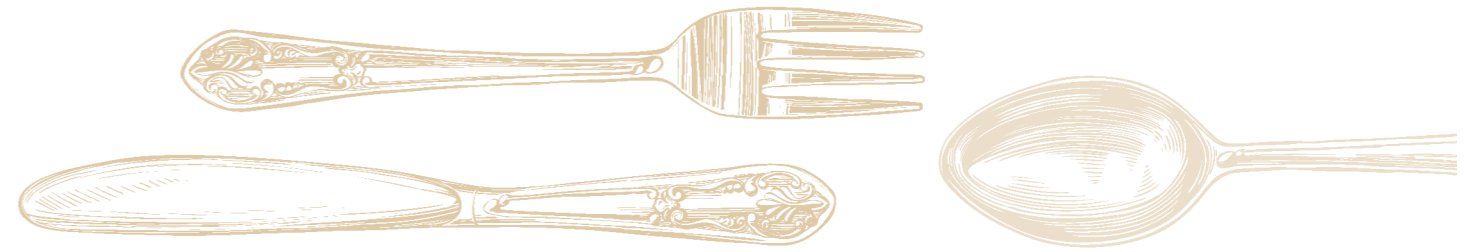


## CRYSTAL RESTAURANT

### LUNCH MENU

£29 PER PERSON



#### 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)**

#### 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, gf)

#### 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 todays 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\*

**Compte**

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