



Crown Hotel Presents.....

Valentines Dinner

Pan Fried Scallops on Parsnip Puree and Samphire

Pork, Prune & Pistachio Terrine with Toasted Brioche

Smoked Salmon and Prawn Parcel, Marie Rose , Asparagus, Poached Egg & Hollandaise Sauce

Spicy Red Pepper and Butternut Squash Soup



Fillet of Halibut Gratin with Champagne Sauce

Medallions of Beef Fillet, glazed with Blue Cheese, served with Crushed Herb Potatoes
& Port Jus

Chicken Breast Stuffed with Mozzarella and Sun dried Tomatoes,
A rich Tomato Sauce and Roasted Mediterranean Vegetables

Venison Steak on Roasted New Potatoes, Soft Green Peppercorn Sauce,
with Seasonal Vegetables

Vegetable Tagine with Cous Cous



Rhubarb & Custard Cheesecake

Vanilla Pannacotta with Passionfruit Syrup

Pink Prosecco & Raspberry Jelly

Cheese & Biscuits with Celery, Fruit and Our Chutney



Tea or brewed Coffee

