



NEW YEARS EVE 2009 AT THE CROWN INN

CANAPE

HOMEMADE SCAMPI FRITTER WITH AN AIOLI DIP

STARTERS

TERRINE OF FOIE GRAS WITH A CARAMEL DOME, SERVED WITH A FIG AND BLACKBERRY CHUTNEY

PAN SEARED KING SCALLOPS WITH CHAMPAGNE SABAYON AND WILTED SPINACH

CONFIT OF BELLY PORK WITH A FRICASSEE OF CHANTERELLE MUSHROOMS AND GRANNY SMITH APPLE, FINISHED WITH A BALSAMIC REDUCTION

BALLOTINE OF QUAIL AND HAM HOCK SERVED ON A BED OF LENTILS AND HOME SMOKED DUCK BREAST

TOMATO CONSOMME WITH PUMKIN AND AMARETTI RAVIOLI FINISHED WITH WHITE TRUFFLE OIL

MAIN COURSES

FILLET OF BEEF ROSSINI WITH DAUPHINE POTATO AND A PORT SAUCE

VEAL WRAPPED IN SMOKED BACON AND STUFFED WITH BEEF MARROW, SERVED WITH BABY VEGETABLES AND A MARSALA JUS

FILLET OF DOVER SOLE WITH A CRAB AND KING PRAWN CAKE, SERVED WITH A CLAM VELOUTE

PLATTER OF GOOSE SERVED THREE WAYS. STUFFED NECK, CONFIT LEG AND ROASTED BREAST WITH BRAISED SAVOY CABBAGE AND FONDANT POTATO. FINISHED WITH A RICH ROASTING JUS

GIROLLE AND OYSTER MUSHROOM RISOTTO FINISHED WITH A TOUCH OF WHISKEY, TOPPED WITH GLAZED BABY VEGETABLES AND PARSNIP CRISPS

ALL MAIN COURSES SERVED WITH ROASTED PARSNIPS AND A BOWL OF MIXED VEGETABLES

DESSERTS

DARK CHOCOLATE FONDANT WITH A WHITE CHOCOLATE MOUSSE AND ORANGE TUILLES

MANGO PARFAIT SERVED WITH A LIME AND COCONUT RICE PUDDING FRITTER

TRIO OF SPONGE CAKES TO INCLUDE STICKY TOFFEE, LEMON AND FINANCIER

“THE ELTON SWAN”

SWAN SHAPED PROFITEROLES FILLED WITH HOMEMADE COFFEE AND VANILLA ICE CREAM AND HAZELNUT MOUSSE. SWIMMING ON A POND OF DARK CHOCOLATE SAUCE

THE CHEESE TROLLEY

CHOOSE AT YOUR TABLE FROM OUR SELECTION OF BRITISH AND FRENCH CHEESES, SERVED WITH HOMEMADE CHUTNEY AND BISCUITS

Tea and Coffee included

£50.00 per head