



VALENTINES DINNER 2010 AT THE CROWN INN SERVED SATURDAY 13TH AND SUNDAY 14TH OF FEBRUARY

£30.00 PER PERSON

STARTERS

BUTTERNUT SQUASH SOUP, FINISHED WITH FRESH CORIANDER

A PLATE OF RIVER FARM SMOKED SALMON AND HOME CURED GRAVADLAX SERVED WITH RIATA

BALLOTINE OF QUAIL STUFFED WITH HAM HOCK SERVED ON BABY LEAF AND HERB SALAD WITH A HAZELNUT DRESSING

MUSSEL, CRAB AND PRAWN RISOTTO FINISHED WITH SPRING ONION AND PEAS

MAIN COURSES

RUMP OF BEEF SERVED WITH STEAMED CURLY KALE, SWEDE, NEW POTATOES AND A BEETROOT AND PORT JUS

BRAISED AND ROASTED GUINEA FOWL, WITH SAVOY CABBAGE, BACON, MUSHROOM AND A CREAMY MUSHROOM SAUCE

BROCHETTE OF SALMON AND COD SERVED WITH PAELLA AND A SEAFOOD SAUCE

ROASTED LAMB CHOPS SERVED WITH A SHEPHERDS PIE

GRILLED VEGETABLE TOWER TOPPED WITH MOZZARELLA AND FINISHED WITH TOMATO COULIS

DESERTS

WHITE AND DARK CHOCOLATE FONDANTS WITH COFFEE, CHOCOLATE AND HAZELNUT ICE CREAM (FOR TWO TO SHARE)

MANGO AND RASPBERRY PARFAIT WITH BLACKBERRY COULIS

ORANGE AND COINTREAU CREME BRULEE

SELECTION OF ICE CREAMS AND SORBETS IN A BRANDY SNAP BASKET FINISHED WITH CHAMPAGNE SABAYON

THE CROWN INN CHEESE TROLLEY WITH BISCUITS AND HOME MADE CHUTNEY