



Beaujolais Night

MENU



Great Service, Great Food & Great Drink, the Three Jewels to our Crown

£ 3 6 . 5 0 P E R P E R S O N

STARTERS

- French Onion Soup (V,GFA)
- Smoked Salmon (GFA) served with sour cream & lemon
- Duck & Orange Parfait served with chutney & toast
- Planche de Charcuterie (GFA)
- Baked Camembert (GFA) served with toast
- Ratatouille Crostini (VG)

MAIN COURSES

- Hachis Parmentier (*French Cottage Pie*) served with seasonal vegetables
- Chicken Chasseur (GFA) pommes purée
- Entrecôte Frites (*Ribeye Steak*)(GFA) garlic beans, roasted beef tomato & peppercorn sauce
- Salmon Fillet (GFA) roasted new potatoes, seasonal vegetables & a beurre blanc sauce
- Moules Mariniere frites & a baguette
- Mixed Bean Cassoulet (VG) served with garlic bread

DESSERT

- Creme Brulee (GF, V)
- Raspberry & Hazelnut Roulade (GF, N)
- Profiteroles (V)
- Tart Tatin (VG)
- Chefs selection of Ice Cream or Sorbet (VGA, GFA)
- French Inspired Cheese Board (GFA)

All of our produce is sourced as locally as possible, with sustainability at the forefront. Our aim is to support local suppliers which reflects a menu of the seasons. All our food is cooked fresh to order so may take a little longer than non fresh food establishments. During busy periods, food may take at least 45 minutes. Our food is prepared in an environment where major allergens are present. It is your responsibility to inform the team of any allergies or intolerances you may have. A 12.5% discretionary service charge will be added to all tables



V- Vegetarian VG - Vegan GF - Gluten Free
GFA - Gluten Free Available DF - Dairy Free
DFA - Dairy free available N - Contains Nuts

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