



THE CROWN TURNERS HILL.

New Years menu

STARTERS

PRE STARTER- Fresh Jersey Oysters £5.00 each

Duck Bao buns, spring onions, cucumber & Hoisin (DF)

Scallops, crispy pancetta, cauliflower puree (GF)

Pan roasted Pigeon breast, black pudding croutons, Cumberland sauce (GFA, DF)

Moules, Cyder & cream, ciabatta (GFA)

Roast Tomato arancini, basil yoghurt (VG)

MAIN COURSE

Roasted breast of Guinea fowl, fondant potato, red cabbage, greens & honey & mustard dressing (GF)

Chateau Briand- for 2 (+£5 pp) saute potatoes, sweet potato fries, onion rings, roasted tomatoes, mushroom ketchup, portobello mushrooms, bordelaise & peppercorn sauce (GFA)

Venison, bacon & red wine pie, dauphinoise potatoes, garlic buttered greens.

Seared Tuna steak, Asian glaze, vegetable ribbons & rice noodles (GF,DF)

Aubergine Ravioli, Romesco sauce, truffle oil (VG)

DESSERT

Prosecco Jelly, berries, Tuille biscuit (GFA, DF)

Chocolate Roulade, Chocolate ice cream (GF)

Champagne & Passionfruit Creme Brulee (GF)

Coconut panna cotta, caramelised Rum Pineapple (VG)

Cheese platter, grapes, celery, chutney & biscuits (GFA)

£65 pp to include a glass of fizz!

V-Vegetarian VG- Vegan GF- Gluten free GFA- Gluten free available DF- Dairy free