



The Crown Inn

New Year's Eve 2018

Arrival 7.30pm for 8pm

£49.50 per person, includes Live Music from 10.30pm

Prosecco on arrival

(Prosecco IGT 'Favola' Extra Dry NV, 11.5% Veneto, Italy)

Charred mackerel fillet, diced potato, pickled cucumber & buttermilk emulsion (g)

Duck liver parfait, parkin bread, orange & baby carrot salad, tea smoked duck & dukkah (ga)

Beef tartare, raw chestnut mushroom, crispy shallot, coriander & seaweed-cured egg yolk (g)

Chilled beetroot soup, goat's cheese ravioli, puffed rice & sorrel (v,ga)

King scallop, salsa verde, game chips, lemon gel, oyster leaf (g)

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Watermelon sorbet (g)

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Confit pork belly, braised cheek, Parisienne potato, rainbow chard, roast apple purée (g)

Poached halibut, lemon & tarragon gnocchi, sauté chanterelle mushrooms,
crispy chicken oyster & chicken jus

Pan seared venison loin, potato terrine, roast carrot, confit shallot, beetroot & horseradish jus (g)

Oven roasted Chateaubriand (14oz, 35 day, Hereford) to share, dauphinoise potato,
lemon & garlic roasted romanesque, tomato hollandaise (g)

Pearl barley risotto, crispy kale, goat's cheese (v,g)

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Taste of the Crown chocolate platter

A selection of your favourite chocolate tastes from 2018 in miniature

Dark chocolate mousse; Chocolate soil; Aerated chocolate

Hot milk chocolate fondant; Honeycomb

White chocolate parfait, mandarin gel

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British farmhouse cheese slate: pub chutney, biscuits: £6.50 per head

Don't forget to pre-order your Champagne for midnight.... feel free to order your midnight fizz when you sit down to eat.

Bernard Remy NV France £38.50

Piper Heidsieck NV France £55.00

Laurent Perrier Rosé NV France £72.50

Or for a real treat.....

Pol Roger Vintage France £90.00

Admission to the bar on the night is free