



## menu

### **Starters**

*Oven roasted tomato, red pepper and thyme soup with chorizo croutons*

*(or served without croutons for vegetarians)*

*Salmon rillette with fine herbs and crisp bread*

*The Three Crowns house pate with apple and pear chutney*

*Local stilton and goats cheese sausage with house relish, soused onion and balsamic glaze (v)*

### **Main course**

*From the carvery:*

*Roast beef (Well done or pink)*

*Roast pork*

*½ roast chicken*

*All served with a choice of potatoes, seasonal vegetables, homemade Yorkshire puddings, stuffing, and gravy*

*Or*

*Open field mushroom 'steak sandwich', hand cut double cooked chips, slow cooked tomatoes with sauce 'Diane' (v)*

### **Desserts**

*White and dark chocolate croissant pudding with cognac and kahlua*

*Iced Turkish delight with blackcurrant sauce*

*Sticky toffee pudding with butterscotch sauce*

*Cropwell Bishop stilton with tomato relish and crisp bread*

**One course £7.95**

**Two courses £10.50**

**Three courses £12.95**