EST 2011

THE CROWN

— HAWK GREEN —

PRIVATE DINING

THREE COURSES - £39.50 PER HEAD

Available Tuesday - Saturday. Min 20 people

Includes private room hire, table linen, centrepieces and decoration, candles, our in-house welcome sign, table plan and name cards.

Chose EITHER Canapés OR Starters:

CANAPÉS

CHOOSE THREE

Cherry tomato and basil bruschetta with balsamic glaze (*vg, gfo*)
Italian meatball with arrabiata
Classic blini with smoked salmon, cream cheese and fresh dill
Moroccan spiced hummus, smoky red pepper and crostini (*vg,gfo*)
Tandoori chicken skewer with mint raita
Roasted baby jacket potato with sour cream and fresh chives (*v, vgo, gf*)

STARTERS

CHOOSE THREE

Roasted balsamic beetroot, crumbled goat's cheese and roasted hazelnut on a bed of rocket with lime and olive oil dressing (*v*)
French onion soup with cheddar crouton
Cream of vegetable soup with ciabatta (*v, gfo*)
Tomato and confit garlic bruschetta (*vg, gfo*)

Please note all prices are inclusive of room hire and additional events staff.
All invitees must be catered for.

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MAIN COURSE

CHOOSE THREE

Chicken ballottine with pancetta, spinach and ricotta with torched cherry tomato ragú, hasselback new potatoes, spring greens (*gf*)

Slow cooked lamb shank with buttered mashed potato, glazed Chantenay carrots, minted gravy

Pan fried sea bass, crushed potatoes, sunblushed tomatoes, basil, spinach, olives (*gf*)

Pea & asparagus risotto, poached free range egg, Parmesan crisp (*v, gf*)

Award-winning steak, stout and mushroom OR cheese, onion and wholegrain mustard pie, made individually with shortcrust pastry, mashed potato, buttered spring greens

French trimmed chicken breast, creamed cabbage and bacon, fondant potato,chicken jus (*gf*)

Famous lasagne, individually made lasagne al forno, rich tomato and beef ragú, creamy béchamel, mature cheddar, garlic ciabatta

Thai red curry, aromatic Thai spiced sauce, Asian vegetables, coconut milk,wild and white rice, coriander, grilled flatbread (*vg,gf*)

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DESSERTS

CHOOSE THREE
Double chocolate brownie,vanilla pod ice cream, chocolate sauce
Warm apple pie,vanilla pod ice cream
Chocolate and orange torte, vanilla ice cream
Sticky toffee pudding with vanilla pod ice cream and warm toffee sauce
Mixed berry Eton mess
Cheese and biscuits (£4 supplement)

We also offer a selection of mini desserts to share served on tiered plates

We do our best to accommodate all dietary and lifestyle requirements, so if you have any questions, just ask!

ADD A DRINKS PACKAGE

Welcome drinks reception
Prosecco / bottled lager / mocktail
£6 per person

Half a bottle of house wine
£14 per person

Cocktail reception
from £8 per person

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CHILDREN'S MENU £21.50 PER HEAD

CANAPÉS
Same choices as adults

STARTERS
Garlic butter ciabatta
Cream of vegetable soup

MAINS
Tomato and basil penne pasta
Beef lasagne and garlic ciabatta
Sausages, fries and baked beans
Fish goujons, chips and baked beans
Beefburger and fries

DESSERTS
Ice cream
Brownie and ice cream

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