



THE BALLROOM

AT THE OLD CROWN COACHING INN
SUNDAY 4TH FEBRUARY

CHEFS BREAD AND BUTTER. £2PP

TO START

CELERIAC AND APPLE SOUP

CIDER VINEGAR SYRUP, RUSTIC BREAD ROLL.

KOREAN BBQ BAO BUN

TERIYAKI SAUCE.

MACKEREL

CELERIAC, APPLE, PARSLEY.

TO FOLLOW

ROAST RUMP OF BEEF

GARLIC AND HERB CHICKEN

PORK LOIN

ALL OUR ROASTS ARE SERVED WITH; ROASTED POTATOES, ROASTED BEETROOT,
HONEY ROASTED PARSNIPS, CARROT PUREÉ, CHARRED ROSCOFF ONION, TENDER
STEM BROCCOLI, CAULIFLOWER CHEESE, YORKSHIRE PUDDING AND PAN JUS.

GOATS CHEESE TORTELLINI

BUTTERNUT PUREÉ, CHARRED ROSCOFF ONION, PUMPKIN SEED GRANOLA.

COD LOIN

CHORIZO AND BEAN CASSOULET, CHARRED SPRING ONION.



THE BALLROOM

AT THE OLD CROWN COACHING INN
SUNDAY 4TH FEBRUARY



ESPRESSO MARTINI
A COFFEE. UPGRADED. £9.00

TO FINISH

CHOCOLATE DELICE
HONEYCOMB ICE CREAM.

CHERRY DOUGHNUT
GOAT MILK, PISTACHIO, VANILLA, KIRSCH.

STICKY BANANA SPONGE
SALTED CARAMEL ICE CREAM, MISO CARAMEL.

THREE COURSES: £30
TWO COURSES: £25
KIDS ROAST £12.50

