



THE BALLROOM

AT THE OLD CROWN COACHING INN

DINNER BY SAMUEL SQUIRES

CHEF'S BREAD COURSE & SNACK

TO START

SCALLOP CEVICHE

PINEBERRY LIME CHILLI RADISH

TOMATO TERRINE

BASIL EMULSION TOMATO CONSOMME

CHICKEN AND LEEK BALLOTINE

LIVER CHICKEN CRISP RASPBERRY SHERRY

GARDEN TART

CARROT GOATS CURD ENGLISH ASPARAGUS PEA

TO FOLLOW

BUTTER POACHED HALIBUT

FENNEL NDUJA BEURRE BLANC OLIVE TOMATO

MERRYFIELD DUCK BREAST

CHERRY SWEET POTATO RED CHICORY

TOMATO AND RED PEPPER BOUDIN

COURGETTE BLACK OLIVE BASIL

ROASTED LAMB RUMP

POMME PUREE BROAD BEANS WILD MUSHROOM



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DINNER BY SAMUEL SQUIRES

CHEESE COURSE

CASHEL BLUE

PEAR TARTE TATIN

£5 SUPPLEMENT

TO CONCLUDE

BLACK FOREST GATEAU

70% CHOCOLATE BLACK CHERRY CHOCOLATE LEAVES

GOOSEBERRY AND ELDERFLOWER TRIFLE

ELDERFLOWER JELLY PISTACHIO ALMOND

STRAWBERRY MOUSSE

SWEET BALSAMIC TONKA BEAN WHITE CHOCOLATE

FROZEN FENNEL PARFAIT

PISTACHIO PASSION FRUIT CRYSTALISED FENNEL

PETIT FOUR

TWO COURSES: £40

THREE COURSES: £45

