

The Three Crowns

Public House and Dining

Valentines Menu

£29.95 per person

Available Thursday 14th, Friday 15th and Saturday 16th February

To Start

Pan Seared Scallops-

Parsnip Puree, Apple Bubbles, Warm Bacon Vinaigrette

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Goats Cheese-

Roasted Textures of Beetroot, Pistachio Crumbs, Balsamic

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***Pheasant-**

Artichoke, Quail Egg, Black Pudding, Courgette, Pan Jus

The Mains

28 Day Hung Fillet-

Truffle Pea Puree, Brisket Croquette, Shallots, Shimeji Mushrooms, Beef Jus

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Fillet of Pollock-

Chorizo, Pancetta and Bean Cassoulet, Rocket Oil

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Pumpkin Seed Nut Roast-

Pea Puree, Shallots, Confit Vegetables, Red Wine Reduction

All served with Dauphinoise Potato and Seasonal Vegetables

To Finish

The Three Crowns "Snickers"

Peanut Parfait, Chocolate Mousse, Salt Caramel Ice Cream

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Chocolate Fudge Brownie-

Popcorn, Oreo Crumbs, Honeycomb Ice cream

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Cheese Board- (to share)

Selection of Local Cheese with Traditional Garnish

*All our food is cooked to order, there may be a wait during busy periods.
Please inform us of any allergies. A 10% discretionary service charge will be added to tables of 8 or more.*

**Please note however every caution has been taken there may be traces of lead shot.*

