



Mother's day

At The Three Crowns

Make Mum feel extra special & treat her to a 750ml bottle of Prosecco, House white or red for just £14!

MOTHER'S DAY MENU

Please make a booking enquiry with us over the phone on 02089502851, via email at thethreecrowns@aol.com or over the counter. The menu is prepared to order, therefore, every booking will require a full pre-order by March 20th.

Please send your pre-order to us via the email address listed above. To hold the booking we also require a non-refundable deposit of £10 per head upon confirmation of booking, this can be paid over the phone or over the counter. Thank you.

STARTERS

Leek & Potato soup (V)

with warm ciabatta

Goat's Cheese Salad(V)

with hot honey, pomegranate seeds & pistachios

Asparagus Wrapped in Parma Ham

with Parmesan shavings

Potato skins

with your choice of filling, choose from cheese & bacon or cheese & mushroom (V), served with a sour cream & chive dip

Crab & crayfish cocktail

with warm ciabatta

Duck spring rolls

with a hoisin sauce

Two courses £28, Three courses £32

A discretionary service charge of 10% will be added to your bill and shared out between all of our team including those you see and those you don't see behind the scenes.

(V) Vegetarian

*separate vegan & gluten free menu available upon request
please let your server know if you have any allergies or dietary requirements*

MAINS

All roasts are served with roast potatoes, honey roast parsnips, vegetables, Yorkshire pudding and meat gravy or a vegetable gravy

Roast topside beef

Roast pork & crackling

Roast chicken & stuffing

Cashew & cranberry nut roast (V)

Beetroot Wellington (V)

with roast potatoes, vegetables & vegetarian gravy

Salmon

with asparagus in a creamy white wine & dill sauce

Beef & Mushroom Stroganoff

with rice & garlic bread

8oz Aberdeen Angus cheese & bacon burger

with chips & onion rings

Moving Mountains® burger (V)

topped with cheese, served with chips & onion rings

Burgers are served in a brioche bun with lettuce, red onion & tomato

DESSERTS

Apple, Cherry & Prosecco crumble (V)

with warm Devonshire custard

White Chocolate Croissant Pudding (V)

with vanilla ice cream

Warm Chocolate Fudge Cake (V)

with vanilla ice cream

Ferrero Rocher Cheesecake (V)

with vanilla ice cream

Mini Victoria Sponge Cake (V)

with fresh spring berries