



# THE THREE CROWNS

## Private Dinner Menu

### Starters

- Loaded Potato skins with cheddar & mushrooms, sour cream dip. **(V)**
- Loaded Potato Skins with cheddar & bacon, sour cream dip.
- Spinach & Ricotta stuffed Portobello Mushroom topped with Panko Breadcrumbs **(V)**
- Cajun Chicken Skewers, sour cream dip.
- King prawns in a sweet chilli, citrus, garlic sauce.

### Mains

- Fresh Pasta in Pesto with Sundried tomatos and Buffalo Mozzarella. V
- Cumberland Sausages in Ale and Onion Gravy, mash & seasonal vegetables.
- Hunters Chicken Breast served with Warm Panchetta Potato Salad and Green Beans
- Sweet chilli & lime Salmon, rice and Tender Stem Broccoli .
- 8oz Aberdeen Angus Cheese and Bacon Burger, Skin on chunky chips and Onion Rings
- Spiced Thai burger with vegan mayo in a seeded bun, skin on chunky chips & salad.  
*(Mixed vegetables, coriander, chilli, lemon grass, sesame & cumin seeds, red lentil crunch).* **(Ve)**

### Afters

- Salted Caramel and Chocolate Cheesecake with Ice Cream (Ve)
- Tiramisu with Double Cream
- Fresh Fruit Salad
- Syrup Sponge Pudding with Custard

**Three Courses £21.95 per person**

**Two Courses £18.95 per person**

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

All prices include VAT at the current rate

**(V)** = vegetarian