

# 'Crown at Home' Dine In Dinner for 2

Looking for something extra special this weekend, wanting to treat that somebody special or just spoiling yourself with a night away from the stove. Andrew has it sorted for you with a number of tasty dishes to choose from in this 3 course menu. The concept is simple, two starters, two mains and two desserts for just £30. All you have to do is choose a starter and a main each and we will do the rest. All dishes come with simple reheat instructions and serving suggestions for making that presentation extra special.

## Starters:

Pear & Blue Cheese Salad - Mature blue cheese, Belgian endive, poached pears, crisp crumb

Scottish Smoked Salmon - Oak smoked scottish salmon, radish salad, citrus dressing (gf)

Served with bake at home bread.

#### Mains:

**Mushroom & Lentil Wellington -** Roasted mushrooms and puy lentils encased in a crisp pastry. Served with a merlot and thyme jus (vg).

**Crispy Lamb Shoulder -** *Crisp on the outside, soft and tender in the centre, our slow cooked lamb shoulder is truly memorable. Served with a red wine and redcurrant jus (gf).* 

Both main dishes are served with crushed roots and minted peas.

add Dauphinoise Potatoes or Creamy Mash (2 person portion) £2.50

## **Sharing Dessert:**

Baked Salted Caramel Cheesecake - served with vanilla creme fraiche (v).

3 courses for 2 people - only £30

**Drinks:** Why not make it extra special with the perfect wine pairing of a bottle of **Napa Valley Pinot Noir for just £15 a bottle** or a fresh, crisp **Chenin Blanc for £9**. Wine not your thing...we have it covered with a bottle or two of **Peroni premium lager (660ml) for just £3 each**.

# Fresh Morning Goods

We've teamed up with some of our artisan suppliers to bring you some of our favourite products perfect for a weekend breakfast treat.

**Rise Bakehouse -** bring you freshly baked bread and their most fantastic teacakes:White loaf - £2.20Malthouse brown - £2.50Teacakes -£1.50Traditional Stottie - £2.25 (all perfect for home freezing)



Crown Garden Apple Chutney - £3.50 per jar