

Crown at Home - Freshly Frozen Menu Monday 18th January

(These menu items are subject to availability)

Sharing / Starters:

Potted Beef (300g tub) - A classic British dish elevated with the use of the finest 28 day matured beef, best spread on crusty toast. (Perfect as a starter / nibbles for 2 or a light lunch for 1 person - \pounds 5) **Recommended with Andrew's Piccalilli.**

Winter Vegetable Soup (500ml tub) £3.50

Mains: (£5 all served in single serving portions, remember to add your favourite sides) For hob or microwave reheating:

Roasted Carrot & Spinach Dhal (vg) (gf) - *Red lentil, roasted carrot, spinach and spices in a delicious Indian style dhal. Served with steamed rice.*

Beef Rendang (gf) - A flavoursome, aromatic dry Thai curry with beef, coconut milk and spices. Served with steamed rice.

King Prawn Bhuna (gf) - A medium spiced tomato based curry with chunky onions, peppers and king prawns. Served with steamed rice. Recommended with our Bombay Potatoes.

Ham Hock & Vegetable Cobbler - Slow roasted pulled ham hock and chunky root vegetable stew. Served with a cheddar cheese cobbler. **Recommended with our Steamed Greens & Herb Butter**.

Roasted Vegetable Tagine (vg)(gf) - A deep rich flavoursome stew of roasted tomatoes, peppers, chickpeas, potatoes with the added sweetness from dates and raisins. Seasoned with the finest fragrant spices from Marrakesh. **Recommended with our Creamy Mash.**

Teesdale Game Cobbler - A selection of Teesdale Game poached in a rich Port and vegetable gravy, served with a Cheddar & Herb cobbler. **Recommended with our Steamed Greens and Herb Butter.**

For oven reheating:

Vegetable Lasagne (v) - Chargrilled mediterranean vegetables layered with a rich tomato sauce, pasta sheets, creamy béchamel sauce and topped with grated mozzarella and cheddar cheese.

Savoury Bread & Butter Pudding (v) - Andrew's savoury bread and butter pudding. You may look twice at this one but it's a real delicious treat. Soft 'souffle' style centre with a crispy top, flavoured with cheddar and spring onions. A complete twist on the classic dish. Recommended with our Skin Chunky Chips.

Twice Cooked Beef (£8.50) - Andrew's signature dish brought to your home. Slow cooked beef steak, crispy on the outside, soft and tender in the centre. (gf option) **Recommended with our Skin on Chunky Chips, Steamed Greens or Mushy Peas.**

Steak & Ale Cottage Pie - *Slow cooked 28 day matured steak pieces, root vegetables and Jennings Ale gravy. Topped with a cheesy mash crust.* **Recommended with our Steamed Greens & Herb Butter.**

Crispy Chicken Escalope "Kiev" Style - *Crispy breaded chicken breast with garlic and parsley butter.* **Recommended with our Skin on Chunky Chips.**



Lasagne Bolognese- Beef ragu bolognese layered with pasta sheets, creamy béchamel sauce & topped with grated mozzarella & cheddar cheese.

Lamb Kleftiko (£12) - Slow roasted Lamb with potatoes, tomatoes & peppers. Recommended with our Sticky Red Cabbage.

Roasts: (served as a 2 person portion, £20)

Roast Chicken Dinner (served as a 2 person portion £20) - *Our delicious Sunday roast chicken served with roast potatoes, roasted vegetables, steamed greens, creamy mash, Yorkshire pudding, stuffing and roast gravy. (gf option - please request)*

Roast Pork Dinner (served as a 2 person portion £20) - Our delicious Sunday roast pork served with roast potatoes, roasted vegetables, steamed greens, creamy mash, Yorkshire pudding, stuffing and roast gravy. (gf option - please request)

Sides: (served as a 2 person portion, £2.50 each)

Steamed Greens & Herb Butter (v) (gf)	Sticky Red Cabbage (vg) (gf)
Mushy Peas (vg)	Mac & Cheese (v) (£5 per portion)
Bombay Potatoes (vg) <i>(gf)</i>	Corn on the Cob (v) (gf)
Creamy Mash (v) (gf)	Skin on Chunky Chips (vg) (gf)

Desserts: (Priced at single portion £4)

Lemon Polenta Cake (gf) £3 per portion - *Delicious gluten free dessert, recommended to serve at home with your favourite ice cream or creme fraiche.*

Stem Ginger Sponge & Ginger Caramel Sauce (v) - *Traditional sticky ginger sponge pudding.* Served with ginger caramel sauce and custard.

Bread & Butter Pudding (v) - *Delicious and very moreish, classic bread and butter pudding with belgian chocolate chips.*