

Crown at Home - Freshly Frozen Menu Monday 22nd March

(These menu items are subject to availability)

Sharing / Starters:

Pressed Ham Hock (gf) - A pressed ham hock terrine £3 per portion.

Homemade Soup (500ml tub) - £3.50 - flavours include: Cauliflower & Broccoli - Carrot, Orange & Coriander - Winter Vegetable - Mushroom & Truffle

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

Beef Bourguignon - Another of our best sellers. Tender chunks of beef simmered in a rich sauce of smoked bacon, onions, mushrooms, Merlot and fresh thyme. **Recommended with either or our Creamy Mash - Steamed Greens with Herb Butter - Cauliflower Cheese**

Sausage Casserole & Suet Dumplings - Harvey's Sausages cooked in rich roast gravy with root vegetables. Served with a Crisp Suet Dumpling. **Recommended with our Steamed Greens and Herb Butter**

Meatballs & Spaghetti - *delicious homemade meatballs in a rich tomato, served with spaghetti.* **Recommended with our Garlic & Rosemary Focaccia**

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 Garlic & Rosemary Focaccia**

Pork Chilli con Carne (gf) - Tender chunks of outdoor reared pork, gently cooked in a rich warming, medium spiced tomato and bean sauce. Served with steamed rice. Recommended with our Skin on Chunky Chips

Mushroom Stroganoff (gf)(v) - Roasted chestnut mushrooms, onions and charred red peppers in a creamy smoked paprika sauce. Served with steamed rice. Recommended with our Skin on Chunky Chips

For oven reheating:

Pinchos de Pollo (gf) - Marinated chicken pieces on wooden skewers served with a garlic & herb salsa. **Recommended with our Patatas Bravas**

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 Crushed Roots.**

Baked Cod Fillet (*gf*) - Cod fillet cooked set on a hearty Spanish style stew of tomatoes, chorizo and beans. (£1.50 supplement) **Recommended with our Steamed Greens & Herb Butter**

Luxury Fish Pie (£6.50) - A classic! Selected fresh and smoked fish, shellfish, cream sauce, mash crust. **Recommended with our Crushed Roots**



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

Roast Chicken Breast Dinner (served as a 2 person portion £20) - *Our delicious Sunday roast this week served with roast potatoes, roasted vegetables, steamed greens, mash, Yorkshire pudding, stuffing, roast gravy. (gf option and single person portion available - 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)

Roasts recommended with our Cauliflower Cheese

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

Steamed Greens & Herb Butter (v)(gf)	Patatas Bravas (v)(gf)
Garlic & Rosemary Focaccia (v)	Crushed Roots (v)
Cauliflower Cheese (v)	Skin on Chunky Chips (vg)(gf)

Desserts: (Priced at single portion £4)

Chocolate Fondant (v) - Gooey molten centred Belgian chocolate cake.

Double Chocolate Fudge Brownie (*v*) - *Decadent, rich, indulgent chocolate brownie with salted caramel sauce.*

Yorkshire Rhubarb Frangipane Tart (v) - Sweet pastry crust, with a light almond and poached rhubarb filling. Served with orange creme anglaise.