



THE CROWN INN BROAD HINTON INTRODUCES..

NEW YEAR'S EVE BLACK TIE EVENT

3 COURSE MENU

£70 per person

6.30pm arrival for 7.30pm sit down.

Tickets & pre-orders required.

Champagne & Canapé on arrival

Starters

Scallops

Served with cauliflower vanilla puree, raisin vinaigrette and crispy parma ham shard

Charred Leek & Camembert Tart

Served with confit garlic honey

Mains

Duck Breast

Sweet potato pavé, charred tenderstem broccoli, star anise and cherry jus

Salmon Fillet

Garlic and lemon potatoes served with sundried tomato, caper & olive tapenade

Lamb Shank

Braised in cabernet sauvignon red, served on a bed of parmesan & mascarpone polenta, roasted shallots and wild mushrooms served with a mint gremolata.

Desserts

Chocolate & Hazelnut Delice

Served with vanilla ice cream and Frangelico Liqueur

White Chocolate & Passionfruit Mousse

Served with passionfruit seed pulp and white chocolate shard