



# The Three Crowns

## SUNDAY MENU

### STARTERS

- Classic Prawn Cocktail with Wholemeal Slice
- (v)Creamy Garlic Mushrooms - with Slice of Garlic Bread
- BBQ Chicken Wings topped with Sesame Seeds
- Southern Fried Chicken Goujons with Dressed Leaves & Barbecue Sauce Dip
- Smoked Salmon Rolls filled with Prawns in Marie Rose Sauce served over dressed leaves with Wholemeal slice
- Salt & Pepper Squid topped with Spring Onion, Chilli, Coriander & Garlic Mayonnaise
- (v)Nachos - Tortilla Chips with Salsa, Cheese, Guacamole, Soured Cream & Jalapeno Peppers
- (v)Cheesy Jalapeno Garlic Bread with Dressed Salad
- Chicken Liver & Wild Mushroom Pate, Dressed Leaves, Red Onion Relish & Toasted Bloomer
- (v)Halloumi Fries with Chilli Jam, Minted Yoghurt & Coriander
- Scampi Bucket with Dressed Salad & Tartar Sauce

### MAINS

Sunday Roasts – all served with Roast Potatoes. Homemade Yorkshire Pudding, Creamy Mash, Four Vegetables & Chef's Special Gravy (Gluten Free Gravy, Yorkshire Pudding & Stuffing also available)

- Roast Topside of Beef
- Roast Turkey, Homemade Sage, Onion & Pork Stuffing
- Roast Leg of Lamb (£3.00 Supplement)
- Roast Leg of Pork with Homemade Sage, Onion & Pork Stuffing
- Boneless Chicken Breast with Homemade Sage, Onion & Pork Stuffing
- (v)Homemade Nut Roast with Vegetarian Gravy
- Trio of Meats – Beef, Lamb & Turkey with all the trimmings (£3.00 supplement)
- Poached Salmon in White Wine Parsley Sauce - served with Creamy Mash & Vegetables of the Day
- Homemade Steak & Ale or Chicken, Gammon & Leek Pie - Creamy Mash, Roast Potatoes, Vegetables of the Day
- Homemade Lasagne or Vegetable Lasagne(v) – with dressed salad & Chunky Chips
- Wholesale Scampi – With Chunky Chips, Garden Peas & Tartar Sauce
- Beef & Mushroom Stroganoff – Strips of Fillet Steak & Mushrooms, served with Basmati Rice & Garlic Bread Slice
- (v)Beer Battered Halloumi – served with Chunky Chips, Mushy Peas

### DESSERTS

- The Three Crowns Eton Mess – Fresh Strawberries & Raspberries, Meringue, Whipped Cream & Raspberry Coulis
- St Clements Sponge Pudding – Orange & Lemon Sponge with Custard
- Strawberry Panna Cotta Cheesecake – with Coulis & Whipped Cream
- Heavenly Chocolate Sundae - Chocolate Brownie, Mars Bar, Maltesers, Chocolate Buttons, Chocolate Chip Ice-Cream, Vanilla Ice-Cream, Whipped Cream topped with Chocolate Wafer
- Limoncello Truffle - Ball of Lemon Italian Ice- Cream with a Liquid Limoncello Centre covered in Lemon Meringue Sprinkles with Whipped Cream, Lemon Coulis & Fresh Fruit
- Chocolate Mint Bubble Cheesecake- with Chocolate Sauce & Mint Chocolate Chip Ice-Cream
- Treacle Sponge Pudding – served with Custard
- Warm Triple Chocolate Brownie – with Chocolate Sauce, Vanilla Ice-Cream
- Apple & Blackberry Crumble – With Custard
- Chocolate Profiteroles served with Vanilla Ice-Cream & Whipped Cream
- Date & Walnut Sponge Pudding With Butterscotch Sauce & Custard

*One Courses £13.95*

*Two Courses £19.95*

*Three Courses £25.95*

*Children (under 13 years old) –One Course £8.00 Two Course £14.00, Three Course £20.00*