



THE
CROWN
HOTEL
HARROGATE

THE
CHURCHILL
SUITE



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Evening Set Menu - Food Served from 18:00 - 21:00

1 course £18 | 2 courses £22 | 3 courses £25

*If you have a reservation including dinner, you have a £25 allowance to spend. Any additional items or supplements must be paid for.
Please ask your server if you require more information.*

Whilst you wait

£3.00 each

Marinated Olives (VE & GF)

Freshly Baked Baguette with Chive Butter

Lightly Salted Nachos with Salsa (VE & GF)

Starters

Roasted Red Pepper, Sweet Potato & Smoked Paprika Soup,

Sweet Potato Crisps and Warm Sliced Baguette (VE & can be GF)

Chicken Liver Pate, Caramelized Red Onion Chutney, Toasted Sour Dough (Can be GF)

Moroccan Spiced Chickpea, Beetroot & Carrot Ribbon Salad, Honey Mint Dressing (DF, GF & can be VE)

Crispy Squid Rings, Remoulade Dipping Sauce, Lemon, Dressed Rocket (DF)

Cauliflower, Goats Cheese & Red Onion Fritters, Tomato Chutney, Balsamic Glaze, Pea Shoots (V & can be VE)

Mains

Slow Cooked Shoulder of Lamb, Fondant Potato, Honey Glazed Carrot & Parsnip, Minted Jus (GF)

Malaysian Marinated Pork Fillet, Sticky Coconut Rice, Cauliflower Begedil Fritters & Roti Canai (DF)

Coq au Vin, Marinated Chicken Breast, Creamy Mashed Potato, Fine Beans, Rich Red Wine Sauce (GF & can be DF)

Creamy Smoked Haddock, Pea & Gruyere Risotto, Rocket, Lemon & Chive Dressing (GF & can be DF)

Spiced Butternut Squash Macaroni Cheese, Winter Salad, Crusty Baguette (VE)

From the grill

Served with tomato, mushroom, watercress & chips

All are dairy free and can be gluten free with baked potato wedges instead of chips

7-8oz Chicken Breast

10oz Pork T-bone

8oz Rump Steak (£5 supplement)

8oz Sirloin Steak - £28 (£10 supplement)

Peppercorn, Blue cheese or Diane sauce **£2.50**

Sides

£4.00 each

Cauliflower Cheese (GF), Roasted Carrots & Parsnips (GF, DF), House Salad (VE & GF),

Mashed Potato (GF), Chips (DF), Fries (DF), Onion Rings

Sweets

Chocolate Orange Tart, Spiced Orange Syrup (VE & GF)

Warm Pear & Ginger Crumble Cake, Custard (VE)

Sticky Toffee Pudding, Toffee Sauce

Winter Berry & Shortbread Eton Mess (Can be GF)

Salted Caramel & Gingerbread Cheesecake, Toffee Sauce

Cheese Board, a selection of four cheeses with celery, grapes, tomato chutney & cheese biscuits (Can be GF) **£10.95**
(supplement of **£5.00**)

Add a scoop of ice cream to any dessert for **£1.50**

V - Vegetarian, VE - Vegan, GF - Gluten Free, DF - Dairy Free

Please be aware that our food may contain or come into contact with common allergens such as gluten, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish.

If you have any allergies please contact a member of our staff.