



THE CROWN HOTEL

Wells-next-the-Sea

Sample Sunday Menu

Appetisers

Bread & olives with rapeseed oil & balsamic... **£5.00**

Brancaster oysters with tabasco & lemon... **£2.00 each or 6 for £11.00**

Sautéed chorizo & mushrooms... **£4.95** Garlic bread & hummus... **£3.00**

Mixed Mediterranean olives... **£2.00** Chicken satay & homemade peanut sauce... **£2.50**

Black pudding bon bons & apple sauce... **£2.95**

Starters

Soup of the day with warm bread & butter **(G)(D)**

Crumbed brie fritters with mixed leaves and Cumberland sauce

Crab spring roll with sweet chilli mayonnaise

Smooth chicken liver parfait with crisp toast and red onion marmalade **(G)**

Crown prawn & crayfish cocktail with marie rose sauce **(G)(D)**

Mains

Roast sirloin of beef or leg of lamb

with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy **(G)(D)**

Haddock goujons in batter with hand cut chips and tartare sauce **(D)**

Roast breast of chicken on herb crushed new potatoes
with mushroom and tarragon cream sauce **(G)(D)**

Pan roast salmon on a warm asparagus & new potato salad with tomato & peanut pesto **(G)(D)**

Tartlet of feta, brie, courgette and tomato served with garden salad and buttered new potatoes

Puddings

Dark chocolate and hazelnut tart with salt caramel ice-cream

Strawberry Eton mess **(G)**

Warm chocolate brownie with vanilla ice cream **(G)**

Honey and thyme crème Brulée with shortbread biscuit **(G)**

Norfolk Dapple and Binham Blue cheese with crackers, apple chutney and fruit loaf **(G)**

1 course **£14.95**

2 courses **£20.95**

3 courses **£26.95**

Please note the above dishes will be adapted accordingly

V – Vegetarian D – Dairy free G – No gluten containing ingredients

We use a very large number of ingredients in our kitchen, please ask a member of the team if you require information on the ingredients or allergens in the food we serve

BOUTIQUE HOTELS ACROSS NORTH NORFOLK

www.flyingkiwiinns.co.uk