



THE CRABTREE
PUBLIC HOUSE • KITCHEN & GARDEN

VALENTINE'S CANDLE LIT DINNER



THURSDAY 14TH FEBRUARY 2019

APERITIF

Kir Royal £9.5

Espresso Martini £8.5

STARTER

Smoked mackerel pâté, pickled cucumber, fennel jelly, sourdough toast

Cream of white onion soup, charred asparagus, stilton croûtons (v)

Pan fried duck breast, blackberry gel, mini spring onion rösti potatoes,
caramelized walnut crumb

MAIN

Butter roast stuffed guinea fowl breast, boudin mousse, pancetta, apple,
potato gratin, wild mushrooms &, red wine reduction

Roast cod fillet, spicy roast cauliflower purée, spinach, onion bhaji

Glazed beetroot tarte tatin, goat cheese mousse, vinaigrette (v)

DESSERT

Passionfruit panna cotta, strawberries, elderflower

Chocolate & griotte cherry mousse, cherry sorbet, white chocolate fondue,
vanilla shortbread

A selection of Sussex & British cheeses served with chutney, grapes & artisan
biscuits (gfo) (Supplement £3)

3 COURSES £30

A box of salted caramel chocolate truffles - £10 (to eat here...or to take away)

Service is not included. A 10% service charge will be placed on tables of 6 or more

The Crabtree – Brighton Road, Lower Beeding, West Sussex RH13 6PT

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www.crabtreesussex.com

PLEASE MAKE US AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS