



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 Black Olives (GF & Vegan)

Warm Bread Rolls & Butter

Tortilla Chips & Dip (GF & Vegan)

Starters

Potato, Roasted Garlic & Spring Onion Soup, Warm Bread Roll (Can be GF & VE)

Lightly Roasted Asparagus, Poached Egg, Hollandaise Sauce, Pea Shoots (GF & V)

Chicken Liver Pate, Tomato Chutney, Toasted Sourdough (Can be GF)

Salt & Pepper Fried Squid, Chimichurri Dipping Sauce, Charred Lime (DF)

Beetroot, Walnut & Apple Salad, Pomegranate Salsa (GF & VE)

Oat Smoked Salmon, Crab & Chive Pancake, Lemon & Dill Crème Fraiche £3.50 supplement

Mains

Slow Cooked Lamb Shoulder, Mashed Potato, Honey Glazed Carrots, Pea & Mint Puree, Jus £2.00 supplement (GF)

Pan Roasted Chicken Breast, Asparagus, Mushroom & Pancetta Gnocchi, Balsamic Cream

Sticky Barbecue Belly Pork, Asian Noodle Salad, Barbecue Dressing (DF)

Jamaican Jerk Red Snapper, Cilantro Lime Rice, Mango & Avocado Salsa (GF & DF)

Ratatouille Filo Tarte Tatin, Pearl Potatoes, Sweet Pickled Red Onion & Watercress Salad (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

8oz Chicken Breast

8oz Rump Steak (Best cooked medium-rare) Supplement £4.00

8oz Sirloin (Best cooked rare) Supplement £8.50

10oz Pork T-bone

6oz Tuna steak (Best cooked pink) Supplement £3.50

Sauce

Peppercorn, Blue Cheese & Diane Sauce (All Sauces GF)

Sides

£4.00 each

Cauliflower Cheese (GF), Honey Glazed Carrots (GF & DF), Fine Beans & Toasted Almonds (VE),

House Salad (VE & GF), Creamy Mashed Potato (GF), Chips (DF), Fries (DF), Onion Rings

Sweets

Marmalade & Whisky Bread & Butter Pudding, Custard (VE)

Individual Lemon Tartelette, White Chocolate & Raspberry Puree

Rich Dark Chocolate Gateau, Cherry Eton Mess Chantilly (GF)

Warm Pecan Tart, Toffee Frozen Yogurt Ice Cream, Sour Raspberry Coulis (GF)

Lemon Swirl Cheesecake, Blueberry Jam Gel (VE)

Cheese Board – 4 Cheeses, Celery, Grapes, Chutney, Biscuits. Supplement £5.00 (Can be GF)

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.