

If you suffer from any allergies please inform the waiting staff



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The Old Crown

— Messing, 1885 —

2 courses
£22.50

3 courses
£28.50

Sunday Lunch

Starters

Garden Pea and Mint Soup served with bread

Gleneagles Pate- a smoked fish terrine of smoked mackerel, smoked trout and smoked cods roe pate wrapped in smoked salmon served with Melba toasts

Smoked duck breast and blood orange salad with Asian dressing

Veggie dips of cannellini bean hummus, beetroot pesto and guacamole with flat breads

Mains

Roast Rib-eye of beef with Yorkshire pudding, roast potatoes, red wine gravy, cauliflower cheese and a selection of vegetables (£2.50 supplement for beef)

Roast Suffolk Chicken with sage and apple stuffing, pigs in blankets, roast potatoes, cider gravy, bread sauce and seasonal vegetables

Salmon and Fine Herb Roulade with a creamy, saffron and white wine sauce served with brown shrimps and green grapes, with new potatoes and seasonal vegetables

Spanakopita - filo pastry rolls of spinach, feta, pine nuts, mint and dill, served with a tomato sauce and Greek salad

Desserts

Rhubarb and apple crumble served with hot custard

Hazelnut Meringue Roulade with chocolate ganache and raspberry coulis

Treacle Tart served with cream

Shropshire blue, Black bomber cheddar and Brie de meaux served with biscuits