

## Crown Hotel Bawtry

### Occasions & Celebrations Menus

#### Afternoon Tea @ £19.95

Chocolate brownie with chocolate ganache  
Mini Victoria sponge  
Yorkshire loaf  
Fruit scones with clotted cream & local strawberry preserves  
Prawn cream cheese blinis  
Caramelised red onion and goats cheese tartlet  
Yorkshire ham & tomato chutney sandwiches  
Prawn & Marie rose sauce sandwiches  
Egg mayonnaise & watercress sandwiches  
Cheddar cheese & onion sandwiches  
Tea & coffee

**Why not add a glass of Prosecco... £25.00 per head in include above  
afternoon and fizz**

#### Grazing Buffet £28.50 per person

Dressed salmon, cucumber & lemon, smoked salmon & prawn platter  
Hand carved cold meats of turkey, ham & beef  
Selection of pork pies  
Peri peri chicken strips, pitta wedges & sour cream  
Goats cheese & sun blushed tomato tartlets  
Herb new potatoes  
Mixed leaf salad  
Tomato, basil & buffalo mozzarella salad  
Cucumber & onion salad  
Couscous  
Luxury coleslaw  
Freshly baked crusty bread

**Ploughman's Platter & Charcuterie Board £28.50 per person**

A selection of local and continental cheeses, pickles, chutneys, olives & grapes  
Pate, pork pies and a selection of cured meats  
Biscuits and a selection of artisan breads

**Garden BBQ £22.00 per person**

¼ pound prime beef burger with onions  
Pork & leek sausages  
Peri peri chicken strips, pitta wedges & sour cream  
Haloumi & vegetable skewers  
Herb new potatoes  
Couscous  
Mixed salads of tomato & mozzarella, cucumber & onion and mixed leaf

**Luxury Garden BBQ £30 per person**

4oz sirloin steak  
Salmon parcels with herb butter  
¼ pound prime beef burger with onions  
Pork & leek sausages  
Peri peri chicken strip, pitta wedges & sour cream  
Haloumi & vegetable skewers  
Herb new potatoes  
Couscous  
Artisan breads  
Mixed salads of tomato & mozzarella, cucumber & onion and mixed leaf

**Homemade Pie & Peas £25 per person**

Steak & Ale  
Chicken, mushroom & leek  
Roast Mediterranean vegetable  
Served with minted mushy peas & triple cooked chips

**Stone baked Pizza's £22 per person**

Margherita  
Meat feast  
Pepperoni  
Chicken feast  
Veggie  
Vegan  
Served with wedges

**Fork Buffet £25 per person**

Select 1 hot beef or chicken dish, 1 vegetarian dish and 4 sides

**Beef**

Steak & ale pie  
Beef stroganoff  
Beef bourguignon  
Lasagne

**Chicken**

Chicken chasseur  
Mild chicken curry  
Coq au vin  
Chicken, mushroom & leek pie

**Vegetarian**

Chickpea & spinach tagine  
Roast vegetable wellington  
Roasted vegetable lasagne

**Sides**

Homemade coleslaw  
Florida coleslaw  
Potato salad  
Caribbean rice  
Coriander rice  
Couscous with chargrilled vegetables  
Waldorf salad  
Tomato & onion salad  
Greek salad

Beetroot salad  
Mixed bean salad  
Caesar salad  
Tomato & mozzarella salad  
Rocket & parmesan  
Pesto pasta salad  
Hand cut chips  
Jacket potatoes, cheese & butter  
Grilled naan bread  
Selection of artisan breads

### **Three Course Sit Down Meal £45 per person**

Choose 2 from each course to offer to your guests and a pre order is required in advance.

#### **Starters**

Roast tomato & red pepper soup, chive crème fraiche, artisan bread (V)  
Oak roast salmon & prawns, watercress, dill crème fraiche  
Crispy chilli chicken, Asian salad, mint yogurt  
Potted chicken lover parfait, toasted artisan bread & fig jam  
Sauteed wild mushrooms, pinot grigio cream, toasted ciabatta (V)  
Ratatouille tart (V) (VG)

#### **Mains**

Sirloin of local roast beef, Yorkshire pudding, goose fat roast potatoes, red wine  
gravy  
Crisp roast belly pork, goose fat roast potatoes, cider jus  
Roast breast of turkey, Yorkshire pudding, goose fat roast potatoes, pan gravy  
Lemon & thyme roast chicken, goose fat roast potatoes, crispy leeks  
Roast salmon fillet, crushed new potatoes  
Roast vegetable wellington (V) (VG)  
All main courses served with roast carrot & parsnip, green beans wrapped in crispy  
bacon

#### **Desserts**

Crisp lemon tart, Chantilly cream, candied lemon  
Eton mess, crushed meringue, mixed berries, vanilla cream  
Bramley apple crumble, crème anglaise  
Dark chocolate brownie, clotted cream ice cream  
Sticky toffee pudding, butterscotch sauce, crushed honeycomb  
Lemon posset, berries, shortbread  
Followed by Yorkshire tea & coffee

### **Additional Extras**

#### **Canapes £12 per person**

Choose 3:

- Duck and pak choi spring rolls, hoisin sauce
- Smoked salmon and crème fraiche blinis
- Chicken liver parfait, melba toast, onion chutney
- Mini burgers, onion relish
- King prawns, ginger and chilli
- Mini Thai fishcakes, sweet chilli dip
- Halloumi, tomato & courgette skewers
- Goats cheese crostini, red onion chutney
- Mediterranean vegetable bruschetta, basil
- Chocolate dipped strawberries

#### **Chefs Selection of Mini Desserts £9.50 per person**

3 per person