



THE CROWN INN

FISH AND GAME MENU

£24.95 per head including wine tasting

Friday 23rd November 2007

STARTERS

Game Soup with Port Wine, Croutons and Cream Swirl served with Crusty Bread

Grilled Smoked Mackerel on a Salad of Cucumber & Cherry Tomatoes
with Basil & Lemon Dressing

Duck Liver Parfait with a Cranberry & Apple Chutney served with Crisp Toast

Braised Wild Guinea Fowl on Mixed Salad Leaves with Cider & Apple Sauce

Baked Field Mushroom stuffed with Goat's Cheese
topped with a Rosemary & Herb Polenta Crust

MAIN COURSES

Roasted Duck Breast on a Potato Rösti Cake with a Sweet Orange & Thyme Jus

Poached Fillet of River Teme Salmon on wilted Spinach flavoured with Nutmeg,
drizzled with Dill & Caper Sauce

Savoury Game Pie with a rich Game Jus and Traditional Game Crisps

Grilled Red Snapper with an Atlantic Prawn White Wine Sauce on Saffron Potato

Wild Mushroom Stroganoff with Rice Pilaf

Wild Rabbit, slow cooked, in a Tomato and Red Wine Sauce

with Lardons of Smoked Bacon & whole Baby Onions

DESSERTS

Home made Winter Berry Meringue with Whipped Cream and Raspberry Coulis

Orange and Vanilla Panna Cotta with Mango & Passionfruit Compote

Dark & White Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream

Selection of Luxury Swiss Ice Cream – choose from Vanilla, Cappuccino, Banana,
Swiss Chocolate or Gingerbread

Cup of Filter Coffee with Chocolate Hazelnut Rolls

Berrow Green Road, Martley, Worcs, WR6 6PA

01886 888840

Proprietors: Nick and Caroline Cassell