



Dinner Menu

**Our obsession with fresh food is a commitment & passion - a way of life.
It is an acknowledgement of the Chef driven menu you will experience here at
The Rolleston Crown**

To Start

Caramelised Butternut Squash & Coriander Soup, Crème Fraiche (v)	4
Seafood Chowder	5
Creamed Mushrooms with White Wine, Garlic & Parsley on Toast (v)	5
Grilled Spiced Aubergines, Pepper Hummus, Pitta Bread & Roquette Salad (v)	6
Bresola, Prosciutto & Salami, Charentais Melon & Celeriac Remoulade	6
Crostini of Black Bream, Wilted Red Chard & Warm Tomato Salsa	8
Salad of Smoked Scottish Salmon, Avocado Pear & Crab Mayonnaise	8

Main Course

Penne Pasta tossed with Roast Butternut Squash, Pine Nuts & Sage Butter (v)	11
Seared Fillet of Sea Bass, Fricasse of Girolle Mushrooms, Spinach & Broad Beans, Creamed Potato	15
Roast Fillet of Halibut, Baby Potatoes, Artichokes & Roast Fennel, Lobster Butter Sauce	16
Grilled Old Spot Pork Chop, Honey Roasted Root Vegetables, Mash, Bramley Apple Sauce & Rosemary Jus	13
Honey Roasted Gressingham Duck Breast, Dauphinoise Potato, Braised Red Cabbage, Cherry Brandy Sauce	14
Grilled Lincoln Red Fillet Steak, Creamed Ceps, Parsley, Foie Gras Butter & Homecut Chips	18

All freshly cooked to your order, so please let us know if you have any special request or dietary requirement

Sides - Choice of

Homecut Chips, New Potatoes, Roast Root Vegetables, Braised Red Cabbage, Mixed Leaf Salad	2.50 each
---	--------------

Desserts

Freshly made on the premises each day

Thank you for dining at The Rolleston Crown – for Reservations call (01636) 814358

TRCDM1007