THE CROWN
STOKE BY NAYLAND

NEW YEAR'S EVE MENU

STARTERS

Seared Scallop, curried cauliflower purée, torched cauliflower, cumin & coriander oil £14.00 GF

Tendring Estate Game & Wild Mushroom Terrine, celeriac remoulade, sourdough croutes, & endive £10.00 DF

MAIN

28 Day Aged Suffolk Cote de Beouf, crispy onion, cherry vine tomatoes, garlic mushrooms & peppercorn sauce (For 2 people) £70 GF

Roast Tendring Estate Fallow Deer, fondant potatoes, honey roasted carrots & parsnips, braised red cabbage £29 DF

Lobster Thermidor, Fries & Garden salad £32

PUDDING

Chocolate & Orange Fondant, hazelnut brittle & cinnamon ice cream £10 N

Local Apple & Pear Clafoutis, ginger & vanilla cream £9.00 N

DF Dairy Free | GF Gluten Free | V Vegetarian | VG Vegan | N Nuts

Please let a team member know of any allergies or dietary requirements. Full allergen information is available upon request.

Service is at your discretion. We cannot guarantee that dishes do not contain bones, nuts or shot.

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