

LUNCH SPECIAL MENU AT THE CROWNE PLAZA

£28 PER PERSON

STARTER

Harissa Spiced Tomato & Coriander Soup (v)

Lightly spiced with Moroccan harissa for a deep flavour and finished with fresh coriander

Crispy Maple Cured Bacon Caesar Salad

Crisp romaine lettuce, tossed with shaved parmesan, maple bacon, garlic crostini and a black pepper caesar dressing

Chicken, Tarragon & Sundried Tomato Parfait

Caramelised onion chutney, ciabatta crisp bread and candied beetroot purée

MAINS

Lemon & Pink Peppercorn Marinated Fillet of Chicken

Served with sweet English carrots, charred courgette, saffron & pesto potatoes with a sauce made of sherry vinegar, caramelised onion and thyme

8oz 28-Day Aged Aberdeen Angus Rump Steak

Hand-reared prime Scottish beef steak marinated in soy, garlic, preserved lemon and red peppercorns, served with hand cut chips and a lamb's lettuce, radish & red onion salad (£6 Supplement)

Butter Braised Prawn & Clam Linguine

Buttered linguine with a mascarpone, lemon & chamomile sauce, finished with parmesan and wild garlic pesto

Risotto Milanese (v)

Saffron risotto with freshly shaved pecorino cheese, ricotta, sage and garden peas finished with toasted pine nuts

Add butter braised chicken - £3 supplement

Add lemon & dill king prawn - £3 supplement

DESSERT

Cappuccino Brioche Bread & Butter Pudding (v)

Layered with milk chocolate and espresso cream, served with a caramel anglaise

Wild Berry Cheesecake (v)

Speculoos biscuit base topped with a vanilla cheesecake and mulled berry compôte served with rose water mascarpone

Elderflower Poached Pear & Cherry Bakewell Ice Cream (v)

Served with ginger snap and pistachio crumb

Selection of Northumberland Cheeses

Served with rye crisp bread, grapes and a fig & onion relish

Please ask if you require details of any ingredients used.

If you have a food allergy or a specific dietary requirement, please notify us prior to the event so that we can arrange with our Chefs for a suitable alternative.