

# 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 lambs 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.