



CREWE HALL

"Living Testament to a Bygone Age"

AFTERNOON TEA

HIGH TEA - £11.50

A selection of Freshly Cut Sandwiches, Variety of Home Made English Cakes, Warm Scone with Clotted Cream & Preserves, accompanied by your choice of Speciality Teas or Cafetiere Coffee

FULL CREWE TEA - £15.50

Selection of Freshly Cut Sandwiches, Individual Red Berry Charlotte and Sacher Torte, Miniature Scones and Choux Swans Presented with Clotted Cream and Preserves, accompanied by your choice of Speciality Teas or Cafetiere Coffee

CHAMPAGNE TEA - £20.00

Add a touch of Luxury to your High Tea and begin with a glass of Bouché Pere et Fils Champagne.

Crewe Hall reserves the right to alter any of the listed prices without prior notice



The Ranulph Dinner



Our Ranulph Fine Dining Restaurant is open for dinner
Thursday to Saturday

SAMPLE MENU

**Ranulph Menu -
£42.00 per person inclusive**

Starters

Roasted Cherry Tomato Soup, Basil Foam, Mozzarella Toasts

Tempura of King Prawns, Bok Choi and Wasabi Hollandaise

Ballontine of Ham, Caramelised Pineapple and Chilli

Mains

*Roast Cannon of Beef, Wild Mushrooms and Thyme Gnocchi,
Creamed Brie, French Onion Jus*

*Loin of Lamb, Char Grilled Jersey Royals, Nicoise Salad
and Salsa Verdi*

*Baked Phitivier of Butternut Squash, Feta,
Buttered Baby Vegetables*

Desserts

*Taste of Rhubarb
Rhubarb Crumble with Rhubarb Jelly and Sorbet*

*Walnut Tartlet with Chilled Spiced Cream
and Apricot Sauce*

A Selection of Local Cheese, Biscuits, Celery and Grapes

Coffee or Tea with Sweetmeats

(Menu changes weekly)



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SUNDAY LUNCHEON MENU



The charge for Sunday Luncheon is £22.95

Sample Menu

Roasted Woodland Mushroom Velouté,
Thyme Sabayon, Bacon Powder

Pressed Terrine of Ham Hock with Reaseheath Cheddar
and Fresh Parsley, Apple and Raisin Chutney,
Baby Herb Leaf Salad

Smoked Loch Fyne Salmon,
Potato and Chive Tartare, Lemon Preserve
and Brown Bread Melba

Crottin of Kidderton Ash Goats Cheese, Deep Fried Walnut
Crust with Beetroot Carpaccio, Red Chard,
Pickled Onion Dressing

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Traditional Roast Beef
with Horseradish Yorkshire Pudding and Red Wine Jus,
Traditional Style Vegetables

Sea Bass Fillet Marinated in Rosemary and Garlic,
Goats Cheese and Olive Mash, Warm Provençale Sauce,
Parmesan Crackling

Fillet of Pork wrapped in Pancetta with Black Pudding and Confit
Belly, Bramley Apple Puree, Dauphinoise Potato, Pork Crackling

Pan Fried Chicken with Honey and Oat Crust
Creamed Baby Leeks, Pomme Lyonnaise

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Traditional Bread and Butter Pudding set on a Vanilla Egg
Custard Sauce with Rum and Raisin Ice Cream

Raspberry Mille Fuille served simply with a Red Berry Coulis

Iced Milk Chocolate Parfait finished
with a Hot White Chocolate Spring Roll

Terrine of Summer Berries set in a Light Champagne Jelly

Selection of Regional British Cheeses
served with Celery and Grapes

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Coffee or Tea and Sweetmeats