



The Crooked House

Seasonal Table d' hote Menu

This is in addition to our seasonal a la carte menu

Lunch	2 courses ~ £11.50	3 Course ~ £13.50
Dinner	2 courses ~ £13.50	3 courses ~ £15.50

Starters

Fresh, homemade Soup of the day
served with crusty bread

Sauteed lamb Kidneys
Finished with sage, mint and cream on a garlic toast

Traditional Black Country grey pays and bacon
Served with crusty bread

Warm smoked mackerel salad
Prime smoked Scottish mackerel grilled and set on a bed of seasonal salad with a horseradish cream

Mains

Not so traditional 'Crooked' Duck Cassoulet
Confit Gressingham leg cooked with white beans, garlic sausage and (not traditionally used) tomatoes served with crusty bread

Crooked chicken
Pan roasted breast of Staffordshire chicken on a carrot and potato gateaux, served with sautéed mushrooms and baby onions and your choice of either a rich red wine sauce or creamy white wine sauce

Spinach and cream cheese roulade
Vegetable ratatouille rolled in a spinach and mascarpone sponge roulade, served with infused cous cous and a red pepper and smoked paprika sauce

Baked fillet of Haddock
With a lemongrass and pea pearl barley risotto

Desserts

A choice of any of our tantalising desserts from our menu

* an additional £2.00 for our 'Best Cheese Board Around' and our signature 'Teks Yor Back a Bit'