

## HISTORY AND HERITAGE

The actual site of the Mansion dates back as far as 1170, but of course this is not the Mansion we see today. It came into the Crewe Family in 1608, but, was in such a state of decay that in 1615 Sir Randolph Crewe had it demolished and rebuilt. It was completed some 21 years later in 1636. The general character of the Mansion owes much to the employment of Flemish, Italian and other foreign craftsmen. It was restored and extended in 1837.

In 1866 the interior of Crewe Hall was practically burnt out, the fire being caused by one of the wooden beams under the fireplace in the Long Gallery catching alight. The rebuilding, within the existing walls which survived the fire, was entrusted by Hungerford, Third Baron Crewe to Edward Barry son of the architect to the Houses of Parliament. Edward Barry was architect to many famous buildings, such as Covent Garden Theatre, the Great Ormond Street Children's Hospital, Charing Cross Station and Hotel and was the architect in charge from 1860 to 1870 at the final work on the Houses of Parliament. An extension known as the West Wing was added, this included the Tower, which is now a prominent landmark. Hungerford Crewe could not resist the temptation to add a wealth of mid-Victorian ornamentation, stone was replaced by alabaster and marble, leaded panes gave way to stained glass windows and elaborate designs were executed in plasterwork.

Prior to 1922 when the Crewe family left, there would have been around 100 servants in the Hall – it had 190 rooms. There were 20 gardeners growing all the produce for the house in the 3½ acre walled garden. There was the Home Farm and in addition approximately 50 farms and 200 cottages in the immediate locality.

In 1931 when this type of living was going out and mainly because Lord Crewe had no heir to the title, only two daughters, he offered the Hall and the surrounding estates to Cheshire County Council, but they declined the offer. Lord Crewe eventually sold the Hall and the bulk of the estate to the Duchy of Lancaster in 1936.

Until 1998 Crewe Hall remained the property of the Duchy of Lancaster, and, as such belonged to the Crown. In 1955 Her Majesty The Queen, together with the Duke of Edinburgh visited Crewe Hall in her capacity as Duke of Lancaster, whilst touring the Duchy Estates in Cheshire.

From 1939 to 1946 Crewe Hall was occupied by the War Department. Many Australian, Canadian and American troops were housed in the Hall and grounds, at various times throughout the last three years of military occupation. It was used as a prisoner of war camp for over 2,000 high ranking German Officers.

## Aperitif

|   |       |
|---|-------|
| Glass of Prosecco, Da luca, Italy               | £6.00 |
| Glass of Champagne, Lanson Pere et Fils, France | £9.50 |
| Glass of Champagne, Lanson Rose, France         | £9.50 |
| Kir Royal                                       | £9.50 |

## Starters

|   |        |
|---|--------|
| Soup of the day (V)<br><i>Freshly baked bread</i>   | £5.50  |
| Bread Board (V)<br><i>House butter, oil and balsamic</i>  | £6.00  |
| Crab Lollipops, Taramasalata, Preserved Lemon   | £6.00  |
| Potted duck liver parfait, (£ 2.00)*<br><i>Brioche, caramelised white onion, smoked duck breast</i> | £7.50  |
| Greek salad (V)<br><i>Kalamata olives, oregano</i>  | £5.50  |
| Lobster and crayfish cocktail, (£ 6.00)*<br><i>Cantaloupe melon, gem lettuce, cocktail sauce</i>    | £10.50 |
| Tandoori Chicken drumstick,<br><i>Yoghurt raita</i>   | £6.00  |
| Pan Fried wild mushrooms (V)<br><i>Boursin cheese, toasted sourdough</i>                            | £7.00  |

(V) Suitable for vegetarian

Dinner, Bed and Breakfast inclusive packages

£28.00 allowance per guest for food ONLY.

\*A supplement applies for these dishes

**If you have any concerns regarding food allergies, please ask a member of our team and you will be provided with detailed information on each dish.**

## Grill Menu

Cooked on our INKA charcoal grill, giving an authentic charcoal flavour to our meat and fish.

All grills are served with homemade chips, garlic butter, roast plum tomato and Caesar gem wedge.

|   |                   |
|---|-------------------|
| 198g Sirloin Steak  | £23.00 (£ 5.00)*  |
| 283g Rib-Eye Steak  | £30.00 (£ 10.00)* |
| 227g Fillet Steak   | £38.00 (£ 15.00)* |
| Surf and Turf –<br>Add two king prawns in garlic and herb butter to any steak                   | £5.50             |
| Braised Beef Brisket and Blue Cheese  | £3.00             |
| Sauces – Béarnaise, Peppercorn, Blue Cheese and Baby Onion                                      | £3.00             |
| Cumin spiced spatchcock chicken, curry sauce (£ 2.00)*  | £20.00            |
| Short-rib burger,<br><i>Fries, Crewe sauce, gem lettuce beef tomato and glazed cheese</i>       | £15.50            |
| Falafel and spinach burger, fries, gem lettuce, (V)<br><i>Beef tomato and glazed mozzarella</i> | £12.00            |

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## Mains

|   |        |
|---|--------|
| Shepherd's pie, slow cooked lamb shoulder<br><i>Celeriac cream, tender stem and crispy garlic</i>       | £15.50 |
| Corn-Fed chicken breast,<br><i>Jalapeño and mozzarella macaroni Herb butter and toasted breadcrumbs</i> | £16.00 |
| Pan-fried sea bass, potato gnocchi,<br><i>Kale and winter squash, feta cheese</i>                       | £18.00 |
| Confit crispy duck leg,<br><i>Sweet and sour red cabbage Merguez sausage, creamed potato</i>            | £19.00 |
| Crispy chilli beef,<br><i>Stir fried sesame noodles</i>   | £16.00 |
| Pan-Fried Sea Trout, Summer Vegetables, (£ 2.00)*<br><i>Wild Garlic Flowers, Caviar</i>                 | £19.00 |
| Almond and chick pea tagine (V)<br><i>Harissa cous cous, pickled prunes</i>                             | £13.00 |
| Goats cheese and apple tart (V)<br><i>Honey roast rainbow carrots</i>                                   | £14.00 |
| Whole gilt head bream (available off the bone)<br><i>Caper beurre noisette</i>                          | £20.00 |

(V) Suitable for vegetarian

### Sides all £3.75

Triple cooked chips  
Steam Green Vegetable  
French fries  
Honey roast rainbow carrots with wilted rocket  
Sweet and sour braised red cabbage  
Caesar dressed gem lettuce with Italian hard cheese  
Roast butternut squash and curly kale  
Buttered mashed potatoes  
Toasted onion bread with beef dripping butter

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## Desserts

|   |       |
|---|-------|
| Vanilla crème brûlée,<br><i>Chocolate chip cookies</i>  | £5.50 |
| White chocolate and blackberry gateaux <b>(£1.00)*</b><br><i>Blackberry sorbet</i>  | £6.50 |
| Sticky toffee pudding (V)<br><i>Sea salt caramel ice cream, toffee sauce</i>  | £6.50 |
| Rhubarb and orange crumble (V) (N)<br><i>Custard and brown sugar ice cream</i>  | £6.50 |
| Snugsbury's ice cream sundae, (V)<br><i>Meringue and toffee sauce</i>   | £6.00 |
| Selection of British cheeses (V) <b>(£4.00)*</b><br><i>Sun-dried tomato and red pepper chutney, celery, grapes and biscuits</i> | £9.00 |

(V) Suitable for vegetarian

(N) Contains nuts

## Hot Beverage

|                          |       |
|--------------------------|-------|
| <i>Americano</i>         | £3.50 |
| <i>Espresso single</i>   | £3.20 |
| <i>Espresso double</i>   | £3.85 |
| <i>Cappuccino</i>        | £3.85 |
| <i>Hot Chocolate</i>     | £3.85 |
| <i>Pot of Coffee</i>     | £3.60 |
| <i>Pot of Tea</i>        | £3.60 |
| <i>Twinning's Herbal</i> | £3.60 |

## All Liquor coffee £5.95

|  |
|--|
| <i>Baileys coffee</i>                    |
| <i>Jamieson coffee</i>                   |
| <i>Tia Maria Calypso coffee</i>          |
| <i>Cointreau Seville coffee</i>          |
| <i>Disaronno coffee Italian Classico</i> |
| <i>Brandy French Coffee</i>              |

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## White Wines

|  | 175ml  | 250ml  | 750ml   |
|--|--------|--------|---------|
| <b>Da Luca Pinot Grigio, Italy</b><br><i>Bright, fruity and fresh with a touch of pear</i>   | £7.25  | £10.25 | £30.00  |
| <b>Le Bosq blanc, Sauvignon Blanc, France</b><br><i>Zest, zingy and lively with a hint of passion fruit flavour.</i>                                       | £5.75  | £8.25  | £24.00  |
| <b>Alandra Branco Alentejo, Portugal</b><br><i>Crisp and delicious with hints of orange peel</i>   |        |        | £26.00  |
| <b>Durbanville Hills, Chardonnay, South Africa</b><br><i>Fresh and vibrant with a touch of vanilla</i>   | £7.00  | £10.00 | £29.00  |
| <b>Dashwood Sauvignon Blanc, New Zealand</b><br><i>Classic Kiwi sauvignon, bursting with tropical fruit</i>  | £8.75  | £12.50 | £36.00  |
| <b>Flagstone Noon Gun, South Africa</b><br><i>Intense, aromatic, tropical fruit flavours with a wedge of orange peel</i>                                   | £6.50  | £9.25  | £27.00  |
| <b>Leiras Albariño, Rias Baixas, Spain</b><br><i>Perfect with seafood and fish</i>   |        |        | £ 39.00 |
| <b>Macon-Village, Bouchard Aine &amp; Fils, France</b><br><i>Elegant and sophisticated Chardonnay; Creamy, fresh and citrusy with ripe fruit</i>           |        |        | £ 38.00 |
| <b>Kleine Zalze Sauvignon Blanc, South Africa</b><br><i>Elegant and sophisticated Chardonnay; Creamy, fresh and citrusy with ripe fruit</i>                | £ 7.75 | £11.00 | £ 32.00 |
| <b>Picpoul de Pinet, Jean-Luc Colombo, France</b><br><i>Energetic and brisk white from Southern of France</i>  | £ 8.25 | £11.75 | £ 34.00 |
| <b>Gavi La Doria, Cascina La Doria, Italy</b><br><i>Dry minerally, floral &amp; beautifully balanced</i>   | £ 8.25 | £11.75 | £ 34.00 |
| <b>Bay of Fires Pinot Gris, Tasmania</b><br><i>Aromatic with a sublime texture and full of apricot fruit. A great alternative to New Zealand Sauvignon</i> |        |        | £42.00  |

## Rosé Wines

|  | 175ml | 250ml  | 750ml  |
|--|-------|--------|--------|
| <b>Antonio Rubini Pinot Grigio Rose, Italy</b><br><i>Elegant and delicate dry rose, showing soft strawberry and cranberry fruit.</i> | £7.00 | £10.00 | £29.00 |
| <b>Vendange White Zinfandel, USA</b><br><i>Deliciously refreshing with sweet strawberry fruit flavours</i>                           | £6.25 | £9.00  | £26.00 |



## Red Wines

|   | 175ml        | 250ml        | 750ml        |
|---|--------------|--------------|--------------|
| <b>Altoritas Merlot, Chile</b><br><i>Smooth. Soft and full of blackberry and plum fruit flavours</i>  | £5.75        | £8.25        | £24.00       |
| <b>Short Mile Bay Shiraz, Australia</b><br><i>Richly fruity with bright black cherry fruit and peppery notes.</i>                                     | £6.75        | £9.75        | £28.00       |
| <b>Granfort cabernet Sauvignon, France</b><br><i>Charming and rich, full o blackcurrant fruits and a satisfying finish.</i>                           | £6.75        | £9.75        | £28.00       |
|   | <b>175ml</b> | <b>250ml</b> | <b>750ml</b> |
| <b>Viña Pomal Centenario, Rioja Crianza, Spain</b><br><i>Ripe and fruity with creamy black fruit flavours</i>   | £8.75        | £11.75       | £34.00       |
| <b>Waipara Hills Pinot Noir, New Zealand</b><br><i>Seductive, smooth and velvety with a lovely freshness</i>  | £9.25        | £13.00       | £38.00       |
| <b>Durbanville Hills Pinotage, South Africa</b><br><i>Fruity, warm and spicy with a smooth finish</i>   | £7.25        | £10.25       | £30.00       |
| <b>Portillo Malbec, Argentina</b><br><i>Bright and juicy with blackberry fruit and a spicy finish</i>   | £7.75        | £11.00       | £32.00       |
| <b>Fleurie Château de Fleurie, Domaine Loron, France</b><br><i>The queen of Beaujolais; light bodied but very fruity and full of flavour.</i>         |              |              | £40.00       |
| <b>Côtes du Rhône, Chapoutier, France</b><br><i>Cherry and spice, supple and silky, fresh and savoury</i>   |              |              | £36.00       |
| <b>Salentein Barrel Selection Malbec, Argentina</b><br><i>Dark, robust, alluring and spicy. Made for meat.</i>  |              |              | £42.00       |
| <b>Rare Vineyards Carignan, France</b><br><i>Made from gnarly old vines to concentrate the wild fruit flavours. Earthy and rich</i>                   |              |              | £29.00       |
| <b>The Guv'nor, Spain</b><br><i>A no-nonsense mlti regional brand bursting with ripe berry fruit flavours</i>   | £6.25        | £9.00        | £26.00       |
| <b>Passori Rosso, Merlot, Italy</b><br><i>The grapes are dired on the vine, concentrating the fruit, producing a rich, smooth and volupouts wine.</i> |              |              | £34.00       |
| <b>Château La fleur Plaisance, Montagne, Saint-Émilion, France</b><br><i>Merlot blend, smooth and delicious with a good structure.</i>                |              |              | £40.00       |

