

Festive Prix Fixe Menu Available Monday-Saturday | 5pm-9pm

**The
Crown**
Hotel at Boston Spa

2 Courses £22 3 Courses £27

Starters

Seasonal soup of the day, olive oil croutons (V)(VEO)(GFO)

White truffle buttered chicken liver parfait, brioche toast, red onion marmalade (GFO)

Muscovado, vanilla & rum marinated melon, bocconcini, cranberries, mixed leaves, mulled wine syrup dressing (V)(VEO)

Bloody Mary crayfish & king prawn cocktail, confit cherry tomatoes, compressed vodka cucumber, crisp lettuce, celery (GF)

Toad in a hole, Yorkshire pudding, pigs in blankets, jug of pan jus gravy

Mains

Roast turkey, bacon & sausage stuffing roulade, orange cranberry sauce, confit roast potatoes, honey roast carrots and parsnips, braised red cabbage, sprouts, pan gravy (GF)

Poached smoked haddock mornay, smokey applewood cheese sauce, creamed spinach mash, crispy leeks (GFO)

Confit duck leg & bean cassoulet, orange, cinnamon and brandy jus, winter greens (GF)

Slow cooked beef daube in Guinness, colcannon mash, crispy pan fried sprouts, streaky bacon shard

Festive butternut squash & Wensleydale cheese wellington, butterbean and nutmeg purée, spinach cream sauce, roasted chesnut pieces (V)(VEO)

Desserts

Christmas pudding, red currants, brandy sauce (VEO)(V)

Festive spiced sticky toffee pudding, toffee sauce, vanilla clotted ice cream (V)(GF)

Dark chocolate brûlée, kirsch cherry compote, amaretti biscuits (V)(GFO)

Cheese board, Wensleydale cheese, grapes, celery and Christmas cake (V)

Lemon cheesecake, torched meringue, winter berry compote (V)

Ice creams & sorbets, whipped cream, dessert sauce and wafer (V)(VEO)(GFO)

ask for today's selection

ALLERGENS: (V) VEGETARIAN, (VE) VEGAN, (GF) GLUTEN FREE, (VO) VEGETARIAN OPTION AVAILABLE ON REQUEST, (VEO) VEGAN OPTION AVAILABLE ON REQUEST, (GFO) GLUTEN FREE OPTION AVAILABLE ON REQUEST. FISH DISHES MAY CONTAIN BONES. ALTHOUGH EVERY EFFORT IS MADE TO AVOID CROSS-CONTAMINATION WE CANNOT GUARANTEE FOOD TO BE 100% TRACE FREE OF ALLERGENS. PLEASE DISCUSS ANY DIETARY REQUIREMENTS WITH A MEMBER OF STAFF.