

Sunday Menu

Available 12pm - 7pm
2 courses for £22, 3 courses for £27

**The
Crown**
Hotel at Boston Spa

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)

Yorkshire puddings and gravy, homemade Yorkshire puddings with a 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)

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

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

Festive butternut squash & Wensleydale cheese wellington, butterbean and nutmeg purée, spinach cream sauce, roasted chestnut 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 brulée, kirsch cherry compote, amaretti biscuits (V/GFO)

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

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

Ice creams & sorbets, whipped cream, dessert sauce, wafer (V/VEO/GFO) (Ask for today's selection)