

Sunday Menu

2 courses for £22
3 courses for £27

The Crown
Hotel at Boston Spa

Starters

Leek & potato soup, olive oil croutons (VE/GF0)

Classic prawn cocktail salad, marie rose sauce, lemon, cucumber and tomato (GF0)

Asparagus & piquillo pepper tartlet, balsamic reduction and rocket leaves (V)

White truffle buttered chicken liver pâté, sourdough toast and red onion marmalade (GF0)

Yorkshire puddings and meat or vegetable gravy

Mains

Roast beef striploin, Yorkshire pudding, roast potatoes & pan gravy (GF)

roasted parsnips, carrots, steamed broccoli, peas and sugar snaps, mashed potato, braised red cabbage

Pan roasted rosemary & garlic chicken, Yorkshire pudding, roast potatoes & pan gravy (GF)

roasted parsnips, carrots, steamed broccoli, peas and sugar snaps, mashed potato, braised red cabbage

Roast pork loin & crackling, Yorkshire pudding, roast potatoes & pan gravy (GF)

roasted parsnips, carrots, steamed broccoli, peas and sugar snaps, mashed potato, braised red cabbage

Salmon fishcakes & warm dill and white wine creme fraiche sauce

Roast potatoes, carrots & parsnips, steamed broccoli, peas and sugar snaps, braised red cabbage

Vegan wellington - Mushrooms and sweet potato (V/VE0)

Tomato & basil sauce, roast potatoes, carrots & parsnips, steamed broccoli, peas and sugar snaps, braised red cabbage

Side orders

Cauliflower cheese (V) - 5

Pigs in blankets - 6

Desserts

Sticky toffee pudding, vanilla ice cream (V/GF0)

Mississippi mud brownie, chocolate ice cream (V)

Apple & cinnamon crumble, custard (VE0)

Lemon cheesecake, crushed meringue and berries

Ice creams & sorbets, wafer biscuit, whipped cream and dessert sauces (VE0/GF0)

Selection of cheese and biscuits, Yorkshire ale chutney and butter