

EST. **THE CROWN** 1846
BOSTON SPA

 **Festive Menu** 

Available 12pm - 9pm, Monday - Saturday
Available from Monday 25th November

Starters

Cream of white onion & cider soup, gruyère croutons (VEO)(GFO)	7.5
Duck liver pate, port, cherry & spiced orange compote, crostinis (GFO)	8
Teriyaki cured salmon, winter slaw of red cabbage, beetroot, wasabi mayonnaise, nori chip (GFO)	9
Seasonal winter vegetable fritter, festive salad of clementines, cranberries, pomegranate vinaigrette (VE)	8
Pigs in blankets, Yorkshire pudding, cumberland sauce, red wine gravy	7.5

Mains

Served with confit roast potatoes, mash, honey & thyme roasted carrots & parsnips, Brussels sprouts, spiced red cabbage*

* Roast turkey breast, sausage, bacon & sage stuffing roulade, cranberry sauce, pan roast gravy (GFO)	17.5
* Roast sirloin of beef, Yorkshire pudding, red wine & onion gravy (GFO)	18.5 + £2 on set menu
* Brown sugar & butter glazed roast gammon, sage & onion stuffing, sour plum & fig compote (GFO)	17.5
* Whole roasted cauliflower stuffed with chestnuts, cranberries & spinach, smoked applewood cheese sauce (VEO)(GF)	15.5
Hot smoked cod & creole sauce, dill, potato & corn casserole, pan fried sprouts, old bay almonds, fried chillis (GF)(N)	16.5

Desserts

All 7.5

Christmas pudding, brandy sauce, redcurrants (M)(N)	
Apple cinnamon & pecan nut crumble, custard (M)(VEO)(GF)(N)	
Sticky toffee pudding, spiced toffee sauce, clotted cream ice cream (M)(GF)	
Cheese & biscuits, brie, stilton & mature cheddar, grapes, celery, butter (GFO)	
Baked vanilla cheesecake, lemon curd, white chocolate & stem ginger whipped cream (M)(VEO)(GF)	

Kids Festive Menu

2 courses £10, 3 courses £12

Starters

Pigs in blankets, ketchup

Yorkshire pudding, jug of gravy

Flatbread, hummus ^(VE)

Mains

Served with confit roast potatoes, mash, honey & thyme roasted carrots & parsnips, Brussels sprouts, spiced red cabbage*

* Roast turkey breast, sausage, bacon & sage stuffing roulade, cranberry sauce, pan roast gravy ^(GFO)

* Brown sugar and butter glazed roast gammon, sage & onion stuffing, sour plum & fig compote ^(GFO)

Chicken nuggets, fries, peas

Margherita pizza, San Marzano, mozzarella ^{(M)(VEO)}

Spaghetti, tomato sauce, garlic bread, cheese ^{(M)(VEO)}

Desserts

Apple cinnamon & pecan nut crumble, custard ^{(M)(VEO)(GF)(N)}

Sticky toffee pudding, spiced toffee sauce, vanilla ice cream ^{(M)(GF)}

Ice Cream, chocolate, vanilla or strawberry ^{(M)(GFO)(VEO)}

Festive tipples

Bartender's choice festive cocktail, ask your server for details	9.95
Mimosa	6
Mulled Wine	6

After Dinner Drinks

Rum		Brandy, Cognac, Sherry	
Fairfax walnut & chocolate	4.4	Courvoisier	4.2
Fairfax The Lord General Rum	4.4	Hennessy VS	4.6
		Harvey's Bristol Cream	4.2
Whiskey		Liqueur	
Filey Bay	7.5	Disaronno Amaretto	4.5
Nikka From The Barrel	7.2	Limoncello	4
Talisker 10 year	5.5	Frangelico	4.5
Liqueur Coffee, choose from, Irish whiskey, Baileys, brandy, Kahlua, Gin, Dark Rum		7	
Floater Coffee, coffee layered with fresh cream		4.5	