

EST. **THE CROWN** 1846
BOSTON SPA

 Festive Menu

Monday - Saturday from 25th November - Two courses £25, Three courses £31

Starters

Potted hot smoked salmon, chive & lemon butter, fennel & apple pickle, brown bread (GF)	9.95
Truffle buttered chicken liver pate, red onion marmalade, sourdough toast	9.95
Deep fried brie, orange, cranberry & redcurrant chutney (V)	8.95
Yorkshire pudding & pigs, cumberland sauce & jug of gravy (VO)	8
Creamed pea & watercress soup, warm bread & butter (VE)(GF)	7.5

Mains

Braised beef short rib & red wine jus, buttered mash, sprouts and maple mustard roasted roots (GF)	21
+ £2 on set menu	
Smoked turkey, sausage stuffing, pig in blanket, red wine gravy & cranberry sauce, confit roast potatoes, buttered mash, maple mustard roasted roots, with sprouts and seasonal vegetables (GF)	18.5
Roast pork loin & crackling, apple sauce, red wine gravy, bubble & squeak, sprouts and seasonal vegetables (GF)	18.5
Baked Tuscan fish & gnocchi casserole, spinach & sundried tomatoes baked in a cream sauce, served with fried sprouts, shallots	18
Vegan wellington, beetroot, butternut, grains and herbs in pastry, on creamed nutmeg spinach with maple mustard roasted roots, fried sprouts and shallots, cranberry sauce (VE)	17.5

Sides

Cauliflower cheese (GF)	5
Pigs in blankets	5
Garlic and rosemary confit roast potatoes (VE)(GF)	3.95
Maple & mustard roasted root vegetables (VE)(GF)	3.95
Pan fried sprouts, bacon & chestnuts (GF)(N)	3.95
Yorkshire pudding & gravy (VO)	3.95

Desserts

Xmas pudding, brandy sauce, redcurrants (V)	8
Christmas crumble, cinnamon & nutmeg apples, pears & cranberries, almond crumble top, served with vanilla custard or ice cream (VE)(GF)(N)	8
Peppermint crisp trifle, caramel cream, coconut biscuit, whipped cream and shaved mint crisp chocolate, with a cherry on top (V)	8
Cheese & biscuits, Wensleydale, stilton, cheddar, Yorkshire apple chutney, crackers, grapes, celery, butter (VO)	8
Coffee and warm mince pie, spiced amaretto butter (V)	7.5

Kids Festive Menu

Two courses for £11, Three courses for £14

Starter

Pea & watercress soup ^{(VEO)(GFO)}

Yorkshire pudding ^(VO)

Main

Festive roast dinner, choose from turkey or gammon with all the trimmings ^(GFO)

Dessert

Apple crumble, with ice cream or custard ^{(VE)(GF)(N)}

Brownie, with ice cream ^{(VEO)(GF)(N)}

Festive tipples

Bartenders choice cocktail	9.95
Mimosa	6
Mulled wine	6

After Dinner Drinks

Whiskey

Filey Bay	7.5
Nikka From The Barrel	7.5
Glenfiddich	6
Talisker 10 Year	5.5
Laphroaig 10 Year	5.5

Rum

Fairfax Lord General	5
Fairfax Chocolate & Walnut	5
Havana 7 year	4.8
Kraken	4

Brandy, Cognac, Sherry

Courvoisier	4.8
Martel VS	4.5
Harvey's Bristol Cream	4.4

Liqueur

Disaronno	4.5
Frangelico	4.5
Limoncello	4.5
Baileys	4.4

Liqueur coffee, choose from, Irish whiskey, Baileys, brandy, Kahlua, gin, dark rum	7
--	---

Floater coffee, coffee layered with fresh cream	4
---	---

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.