



## **BOXING DAY AT THE CROWN HOTEL**

Enjoy Boxing Day Lunch with family, friends and loved ones.

We are offering two sittings in our restaurant @ 12 noon & 3:00pm

**Parties over 6 dine in our Hogarth Suite - Arrival 12.30pm, lunch served @ 1pm**

### **Starters**

#### **Traditional Yorkshire Pudding**

Port wine & caramelised onion gravy (V)

#### **Chicken Liver Parfait**

Winter chutney, sourdough toast, whipped butter (AGF)

#### **Scottish Smoked Salmon & North Atlantic Prawns**

Marie Rose sauce, little gem lettuce & lemon, buttered bread (AGF & ADF)

#### **Rustic Tomato & Red Pepper Soup**

Crème fraîche, freshly baked bread, whipped butter (AGF & ADF)

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### **Mains**

#### **Hand Carved Roast Turkey**

Cranberry, apple & sausage meat stuffing, pigs in blankets, roast potatoes, creamy mash, Yorkshire pudding, pan gravy & cranberry sauce (AGF & ADF)

#### **Roast Sirloin of Yorkshire Beef**

Roast potatoes, creamy mash, Yorkshire pudding, pan gravy & horseradish (AGF & ADF)

#### **Salmon Fillet**

Prosecco & dill cream sauce & crushed new potatoes (GF)

#### **Wild Mushroom & Spinach Wellington**

Sautéed mushrooms, wilted spinach, sweet potato, minted new potatoes and vegan gravy (V & VG)

**All served with honey glazed parsnips, carrots and buttered sprouts with pancetta**

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### **Desserts**

#### **Traditional Christmas Pudding**

Brandy sauce (AGF)

#### **Chocolate Orange Torte**

Whipped cream (GF, V, ADF)

#### **Crisp Lemon Tart**

Winter berry coulis

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**Filter coffee, Yorkshire tea with Mince Pies**

**Adults @ £50.00pp & children @ £25.00pp (Under 12's).**

**A £10.00 per person non-refundable deposit is required to confirm your booking.**

**Full balance & pre-orders due by 1st December 2026.**

**V - Vegetarian, GF - Gluten Free, VG - Vegan, AGF - Available Gluten Free,  
ADF - Available Dairy Free**