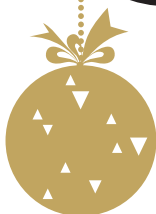


the crown hotel bawtry



THE  
*Festive*  
SEASON  
2020



2020 FESTIVE EVENTS

[www.crownhotel-bawtry.com](http://www.crownhotel-bawtry.com)

# Festive Lunch



£24.95 Per Person

Served from Monday – Friday | 12-5pm

From Monday 30th November -  
Wednesday 23rd December



## Melon

*Melon Pearls, prosecco sorbet*

## Chicken Liver Parfait

*Winter chutney, rustic bread*

## Sautéed Creamy Woodland Mushrooms (V)

*Served on toasted brioche*



## Handcarved Roast Turkey Crown

*Roast potatoes, cranberry and apricot stuffing,  
sausage wrapped in crispy streaky bacon,  
homemade Yorkshire pudding, pan roast gravy*

## Roast Vegetable Parcel (V) (VG)

*Sweet potato, mushrooms, chestnut,  
spinach, vegetarian gravy*

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

## Traditional Christmas Pudding

*With homemade brandy sauce*

## Winter Berry Eton Mess

Filter coffee, Yorkshire tea  
with chocolate mints



# Party Nights

£50 Per Person

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## Yorkshire Trio

*Chicken liver parfait and rustic bread  
Wensleydale cheese in chilli sauce  
Turkey, cranberry, pork and smoked bacon roulade*

## Sautéed Creamy Woodland Mushrooms (V)

*Served on toasted brioche*



## Handcarved Roast Turkey Crown

*Roast potatoes, cranberry and apricot stuffing,  
sausage wrapped in crispy streaky bacon,  
homemade Yorkshire pudding, pan roast gravy*

## Roast Vegetable Parcel (V) VG

*Sweet potato, mushrooms, chestnut,  
spinach, vegetarian gravy*



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

## Trio of desserts

*Chocolate orange cake pop, Baileys  
cheesecake, vanilla macaroon*

**Filter coffee, Yorkshire tea with chocolate mints**

**\*\*\* Bacon Butties served @ Midnight \*\*\***

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Arrival 7-7.30pm sit to eat @ 8.00pm  
3 course meal, festive table decorations, ½ bottle of  
wine per person, bacon butties @ midnight,  
bar and disco until 1am.

Stay at the crown hotel - £75.00 single room only,  
£85.00 double/twin room only

\*\*\*\*\* AVAILABLE DATES \*\*\*\*\*

Thurs 3rd, Fri 4th, Thurs 10th, Fri 11th Dec,  
Sat 12th, Thurs 17th, Fri 18th, Sat 19th December 2020

£10.00 non refundable deposit is required to confirm your booking,  
full balance due by 1st December 2020 or 14 days before should you  
have any allergen concerns please inform us when pre ordering



# Christmas Day

£90 Per person

3-16yrs - £45.00 / under 3's £20.00

We are offering 2 sittings, 12pm and 2.30pm

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## Scottish smoked salmon and prawn platter

*Marie rose sauce, rocket, chard lemon, rustic bread*

## Chicken Liver Parfait

*Winter chutney, rustic bread*



## Three Tastes of Melon

*Terrine set in Elderflower jelly*

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## Intermediate Course

*Parsnip soup, parsnip crisps*

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## Traditional Roast Turkey Crown

*With bacon wrapped chipolata sausage, sage and onion stuffing topped with homemade Yorkshire pudding*

## Sirloin of Beef

*Pan gravy, homemade Yorkshire pudding*

## Filo Wrapped Salmon Fillet

*Crushed new potatoes, cream dill sauce, watercress and lemon*



## Roast Vegetable Parcel (V) (VG)

*Sweet potato, mushrooms, chestnut, spinach, vegetarian gravy*

*All served with roast root vegetables, buttered sprouts and roast potatoes*

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## Trio of Desserts

*Chantilly cream filled brandy snap*

*Baileys cake pop*

*Chocolate orange cheesecake*

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## Traditional Christmas Pudding

*With homemade brandy sauce*

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*Table Platter of Yorkshire Cheese's Biscuits, grapes, celery, tomato chutney*

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*Filter coffee, Yorkshire tea and mince pies*



# Boxing Day

£35 Per Person

Children under 12 - £15.00 Per Head

We are offering 2 sittings, 12pm and 2.30pm



## Traditional Yorkshire Pudding

*Port wine and caramelised red onion gravy*

## Chicken Liver Parfait

*Winter chutney, rustic bread*

## Scottish Smoked Salmon and Prawn Platter

*Marie rose sauce, rocket, chard lemon, rustic bread*

## Intermediate

*Parsnip Soup, parsnip crisps*

## Traditional Roast Turkey Crown

*With bacon wrapped chipolata sausage, sage and onion stuffing topped with homemade Yorkshire pudding*

## Sirloin of Beef

*Pan gravy, homemade Yorkshire pudding*

## Salmon fillet

*Crushed new potatoes, cream dill sauce, watercress, lemon*

## Roast Vegetable Parcel (V) (VG)

*Sweet potato, mushrooms, chestnut, spinach, vegetarian gravy*

*All served with roast root vegetables, buttered sprouts and roast potatoes*

## Apple and Winter Berry Crumble

## Chocolate Brownie and Ice Cream

*Lemon Tart, citrus cream*

*Filter coffee, Yorkshire tea*



# New Year's Eve

Hogarth £90.00 (min party of 6) - Served at 7.30pm  
Restaurant – Dinner only £85.00pp served at 8.00pm

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## Venison Parfait

*Chutney and rustic bread*

## Smoked Salmon

*Dry cured and marinated in sloe gin*

## Three Tastes of Melon (V)

*Terrine set in Elderflower Jelly*

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## Intermediate

*Parsnip Soup, parsnip crisps*

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## Beef Medallions

*Green beans wrapped in bacon,  
roast carrot and parsnip*

## Lamb Cannon

*Green beans wrapped in bacon,  
roast carrot and parsnip*

## Seabass

*Sautee potatoes, spinach peas, roasted  
cherry tomatoes, pesto*

## Roast Vegetable Parcel (V) (VG)

*Sweet potato, mushrooms, chestnut, spinach,  
vegetarian gravy*

*All served with roast root vegetables,  
buttered sprouts and roast potatoes*

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## Trio of Desserts

*Chocolate Cheesecake, Vanilla Panna Cotta  
Lemon Cake Pop*

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**Sharing platter of Yorkshire cheeses  
Biscuits, grapes, celery, tomato chutney**

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**Filter coffee and yorkshire tea, chocolate truffles**

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Black Tie \* Evening starts 7pm \* Arrive for a glass of pink prosecco \*  
8pm sit for our scrumptious dinner \* after dinner disco \* midnight piper  
to welcome the new year \* disco until 1am

To book accommodation contact reservations on 01302 710341

£10.00 non refundable deposit is required to confirm your booking  
should you have any allergen concerns

# \* New Year's Day

£35 Per Person

Children under 12 - £15.00 Per Head

We are offering 2 sittings, 12pm and 2.30pm

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## Traditional Yorkshire Pudding

*Port wine and caramelised red onion gravy*

## Chicken Liver Parfait

*Winter chutney, rustic bread*

## Scottish Smoked Salmon and Prawn Platter

*Marie rose sauce, rocket, chard lemon, rustic bread*

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## Intermediate

*Parsnip Soup, parsnip crisps*

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## Traditional Roast Turkey Crown

*With bacon wrapped chipolata sausage, sage and onion stuffing topped with homemade Yorkshire pudding*



## Sirloin of Beef

*Pan gravy, homemade Yorkshire pudding*

## Salmon fillet

*Crushed new potatoes, cream dill sauce, watercress, lemon*

## Roast Vegetable Parcel (V) (VG)

*Sweet potato, mushrooms, chestnut, spinach, vegetarian gravy*

*All served with roast root vegetables, buttered sprouts and roast potatoes*

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## Apple and Winter Berry Crumble

## Chocolate Brownie and Ice Cream

*Lemon Tart, citrus cream*

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*Filter coffee, Yorkshire tea*





01302 710341

[events@crownhotel-bawtry.com](mailto:events@crownhotel-bawtry.com)

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[www.crownhotel-bawtry.com](http://www.crownhotel-bawtry.com)

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