



Make this Christmas Inforgettable

Contents

- 4 Festive Dining and Party Nights
- 6 Christmas Day Lunch
- 8 Boxing Day Dining
- 10 Christmas Residential Packages
- 12 Christmas Bed & Breakfast
- 14 New Year's Eve Celebration
- 16 New Year's Residential Package
- 18 Drinks Packages
- 19 Festive Afternoon Tea
- 20 Leisure CentreFestive Opening Hours
- 22 Our Family of Inns
- 23 Terms and Conditions





Discover North Yorkshire this hristmas

Bring loved ones, friends and colleagues together at The Crown Hotel, Boroughbridge and make this festive season unforgettable. Whether you're joining us for a Christmas party, a relaxing break away with family, or dining with us over this festive time, were here to ensure you have an indulgent and relaxing experience.

Based in the heart of Boroughbridge, our award-winning hospitality, cosy rooms and traditional-yet-refined festive dining options make The Crown Hotel the perfect backdrop to your Christmas and New Year celebrations.

Let us take care of you this Christmas. To book your festive package or event, call us on 01423 322328 and speak to our friendly team.

Festive Dining

Whether you're meeting up with friends or spending time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Simply sit back and enjoy a delicious three-course Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

Festive Meal in the Restaurant £32.00 per Adult, £16.00 per Child

Christmas Party Nights

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. Think good food, good music and plenty of Christmas cheer. Available on selected dates in December – don't delay and book today! Over 18s only.

Sunday to Thursday: £35.00 per Adult Friday & Saturday: £39.00 per Adult

To book, call 01423 322328

Pre-booking, prepayment and preordering are essential. For full terms and conditions please see page 23.



Starters

Roast Parsnip Soup, curry oil, house loaf

V, GF ON REQUEST D, CE, G

Smoked Salmon Plate, crispy capers, lemon oil, crème fraîche GF F, D, SD

Farmhouse Terrine, tartare relish, creamed horseradish GF ON REQUEST G, SD, MU, E

Smoked Applewood Cheddar & Caramelised Onion Tart, frisée salad V E, D, G, MU, SD

Mains

All served with roasted roots, brussels sprouts and roast potatoes for the table

Roast Breast of Turkey, pigs in blankets, pork & mustard stuffing G, CE, SD, MU

Roast Rump of Beef, Yorkshire pudding G, D, E, CE, SD

Pan Fried Fillet of Sea Bream, potato terrine, buttered winter greens, fish velouté GF F, D, CE, SD

Red Lentil & Toasted Almond Loaf, roast vegetable gravy VE, GF N, CE, MU, SD

Chestnut Pappardelle, roast celeriac & wild mushroom pangrattato v E, D, G, SD, CE

Vegan menu available on request

Desserts

Christmas Pudding, brandy sauce V E, G, N, D

Vanilla Crème Brûlée, poached pear, spiced currant shortbread

V, GF ON REQUEST E, G, D, SD

Milk Chocolate Mousse, griotine cherries, chocolate soil GF E, D, SD

Cheeseboard, crackers, sticky onions, fruit, chutney GF ON REQUEST G, D, SD, CE, SE, S



Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories.

Take the pressure off yourself and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£90.00 per Adult, £45.00 per Child

Christmas Day Lunch is included in the two- and three-night Christmas Residential Package – see page 10 for details.

To book, call 01423 322328

Pre-booking, prepayment and preordering are essential. For full terms and conditions please see page 23.

Starters

French Onion Soup, Gruyère cheese croûte V, GF ON REQUEST G, D, CE, SD

Beetroot Cured Salmon, dill emulsion, soda bread G, E, D, MU

Chicken Liver Pâté, red onion marmalade, toasted house loaf G, D, SD, S, MU

Yorkshire Blue Cheese Salad, sweet baby onions, toasted granola, Granny Smith V D, SD, N, SE, MU

Mains

All served with roasted roots, brussels sprouts and roast potatoes for the table

Roast Breast of Turkey, pig in blankets, pork & mustard stuffing G, CE, SD, MU

Roast Sirloin of Beef, Yorkshire pudding G, D, E, CE, SD

Salmon en Croûte, béarnaise sauce, Vegetables à la grecque F, G, D, E, CE, MU, SD

> Roast Butternut Squash, Red Lentil & Spinach Filo Parcel, watercress salad VE SD, G, MU

Desserts

Christmas Pudding, brandy sauce V E, G, N, D

Pecan Pie, salted caramel ice cream v G. N. E. D. S

Sticky Toffee Pudding, clotted cream ice cream. caramel sauce G, D, E, SD

Cheeseboard, crackers, sticky onions, fruit, chutney GF ON REQUEST G, D, SD, CE, SE, S



Vegan menu available on request

Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day dining is served between 12 noon and 8pm.

£36.00 per Adult £18.00 per Child

Boxing Day dining is included in three-night Christmas Residential Package – see page 10 for details.



Starters

Spiced Carrot Soup, lime yoghurt, house loaf V G, D, CE

Bubble & Squeak, fried hen's egg, piccalilli V ON REQUEST, GF SD, MU, E, D

Tempura King Prawns, sweet chilli dressing, spring onion salad GF SD, C

Farmhouse Terrine, tartare relish, creamed horseradish

Smoked Mackerel Pâté, toasted sourdough, dill crème fraîche F. G. D. MU

To book, call 01423 322328

Pre-booking, prepayment and preordering are essential. For full terms and conditions please see page 23.



Mains

All served with roasted roots, brussels sprouts and roast potatoes for the table

Roast Breast of Turkey, pigs in blankets, pork & mustard stuffing G, CE, SD, MU

Roast Shoulder of Pork, pomme anna, mushroom purée, roast celeriac, pork sauce GF D. CE, SD

Chicken, Ham & Leek Pie, buttered mash, seasonal greens, gravy G, D, SD, MU, CE

Butternut Squash & Sage Ravioli, crispy kale, toasted pine nuts V G, E, D, SD

Marinated Stream Trout Yaki Soba, pickled ginger, toasted sesame seeds F. G. SD. SE. S

Desserts

Christmas Bread & Butter Pudding, crème anglaise V E, N, D, G

Cheeseboard, crackers, sweet baby onions, fruit, chutney GF ON REQUEST G, D, SD, CE, SE, S

> Sticky Toffee Pudding, clotted cream ice cream, caramel sauce G, D, E, SD

> Baked Cheesecake, apple & apricot compote, blood orange V G, D, E

Vanilla Crème Brûlée, caramelised figs, shortbread crumb v g, D, E

Vegan menu available on request

Christmas Residential Packages

Relax and unwind at The Crown Hotel this Christmas. Our dedicated team is here to ensure your stay is as comfortable and enjoyable as possible. From the moment you arrive, to the moment you depart, you'll feel the warmth and care that sets us apart.

Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical.

Two-night Christmas Package

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, and relaxed Christmas Evening buffet.

From £320.00 per person

Three-night Christmas Package

Our three-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, relaxed Christmas Evening buffet, and Boxing Day Dinner.

From £440.00 per person

To book, call 01423 322328

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 23.





What your 2024 Christmas could look like...

Christmas Eve

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

Christmas Day

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

Boxing Day

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can explore the Boxing Day sales and later savour a three-course meal at a time that suits you, before 8pm.

27th December

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

Christmas Bed & Breakfast

No room at the Inn? We've got you covered!

If you're visiting family or friends in North Yorkshire this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and delicious breakfast to set you up for your activities.

Please check our website at www.crownhotelboroughbridge.co.uk or call 01423 322328 to make a booking and get our best rates available.

For full terms and conditions please see page 23.





New Year's Eve Celebrations

Join us in the heart of Boroughbridge to ring in the New Year. Our New Year's Eve Celebration begins with a drink on arrival, followed by a sumptuous four-course dinner, as well as live entertainment in our bar.

Book early – this event is sure to be one of the hottest tickets in town!

£90.00 per Adult

The New Year's Eve Celebrations is included in the New Year's Residential Package – see page 16.



Pre-booking, prepayment and preordering are essential. For full terms and conditions please see page 23.





Starters

Pan Fried Scallop, roast cauliflower purée, taramasalata, crispy seaweed Mo, F, SD, D, G

Crispy Braised Pork Belly, glazed pork cheek, Lishman's of Ilkley black pudding, apple purée, macerated raisins G.SD.CE.MU.D

Yorkshire Beets, Yellison Farm goat's cheese, candied pecans, aged balsamic V N, D, SD, MU

Intermediate

Jerusalem Artichoke, crisps, purée, truffle GF D, SD, MU

Mains

Fillet & Feather, butter roasted fillet tail, slow cooked featherblade of beef, roast salsify, potato terrine, red wine sauce GF D, SD, CE

Pan Fried Fillet of Halibut, sourdough pancakes, mussel & root vegetable chowder F, MO, G, D, E, SD, CE Grilled King Oyster Mushrooms, roasted celeriac, confit garlic, watercress velouté v G, D, CE, MU, SD

Desserts

Blood Orange Tart, orange curd macaron, buttermilk parfait **v** G, D, E

Tasting of Chocolate, delice, milk chocolate mousse, white chocolate ice cream, bitter soil v, GF D, E, S

Hazelnut Bavarois, bread & butter, roasted apricots v G, N, E, D

Cheese Plate for the Table

ASK FOR ALL FRGENS

Vegan menu available on request

New Year's Residential Packages

Enjoy a one or two-night stay and ring in the New Year with us at The Crown Hotel. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed and breakfast on the night before New Year's Eve.

One-night New Year's Package

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £198.00 per person

Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner

From £298.00 per person

To book, call 01423 322328

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 23.





Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests. All packages must be pre-booked.

A Touch of Sparkle: £85.00

1 x bottle of Prosecco 2 x bottles of our Recommended Wines: Tekena Merlot, Tekena Sauvignon Blanc or Mount Rozier Rosé

Selection Box: £145.00

1 x bottle of Prosecco 3 x bottles of our Recommended Wines: Tekena Merlot, Tekena Sauvignon Blanc or Mount Rozier Rosé 8 x bottles of Birra Moretti

Royal Topper: £219.00

2 x bottles of Prosecco 3 x bottles of our Recommended Wines: Tekena Merlot, Tekena Sauvignon Blanc or Mount Rozier Rosé 12 x bottles of Birra Moretti

Santa's Sober Selection: £64.00

1 x bottle of 0% Sparkling Wine 2 x bottles of Torres Natureo Muscat or Torres Natureo Syrah 0.5% ABV

Designated Sleigh Driver: £39.00

4 x Frobishers, 4 x Coke Zero, 4 x Red Bull



Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches
Selection of festive cakes
Scones with clotted cream & jam
Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

Festive Afternoon Tea £24.00 per person

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea for £30.00pp and enjoy a glass of prosecco with your afternoon tea.



To book, call 01423 322328

Limited availability. Pre-orders and pre-payments required for all Afternoon Tea bookings. For full terms and conditions please see page 23.

Leisure Centre Festive Opening Hours

Christmas Eve: 8am - 6pm

Christmas Day: Closed

Boxing Day: 8am - 6pm

27th December: Usual opening hours

28th December: Usual opening hours

29th December: Usual opening hours

30th December: Usual opening hours

New Years Eve: 8am - 6pm

New Year's Day: 8am - 6pm





Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk.





Terms and Conditions

Festive Dining and Party Nights

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 8th November 2024. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 8th November 2024 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

Christmas Day and Boxing Day Dining and New Year's Eve Celebration

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0-4 years free of charge, 5-11 years child price and 12 years and over adult price.

Afternoon Tea

For all Afternoon Tea bookings, we require a £10 per person non-refundable booking fee before the reservation can be confirmed. This will be taken off your final bill. Should you need to amend your booking, we require 48 hours' notice.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



The Crown Hotel

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