



THE
CROWN
HOTEL
HARROGATE



*Christmas &
New Year*

2021

FESTIVE DINING

Come and enjoy all the festive trimmings of a traditional Christmas dinner. Available for lunch or dinner and includes a choice 3 course menu with tea/coffee & mince pies, glass of prosecco and festive novelties.

STARTER

- Lightly curried cauliflower & celeriac soup, onion bhaji, coriander oil (VE & GF)
- Pressed chicken & chorizo terrine, red pepper chutney, rocket, chorizo oil, long crouton
- Beetroot, chicory, roasted shallot & crispy kale salad, horseradish vinaigrette (VE & GF)

MAIN

- Local turkey, cranberry stuffing & streaky bacon ballotine, pigs in blankets, roasted potatoes, turkey gravy
- Grilled fillet of hake, sautéed new potatoes, truffled leek sauce (GF)
- Jerusalem artichoke, salsify & spinach filo tart, sautéed new potatoes, caramelized red onion dressing (VE)
- All main courses are served with carrots, parsnips & sprouts.

DESSERT

- Christmas pudding, mulled wine winter berry compote, brandy sauce.
- Gingerbread & white chocolate cheesecake, Baileys Chantilly, toffee sauce.
- Pear & hazelnut tart, saffron spiced pear purée (VE & GF)

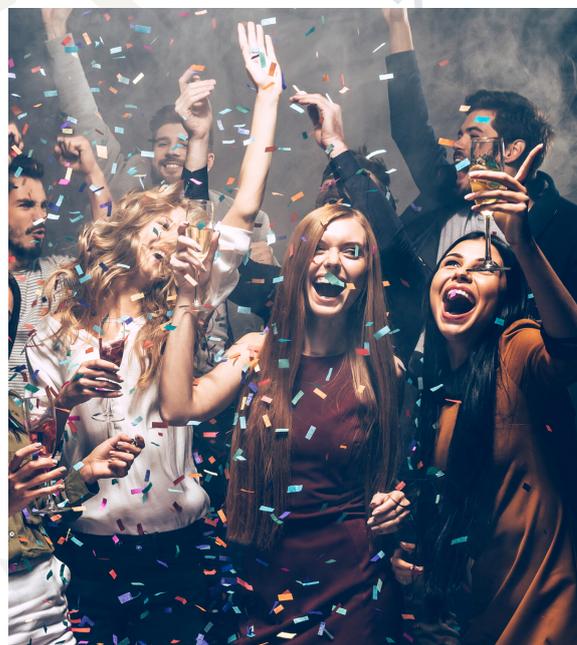


From £27 per person

PARTY NIGHTS

PRIVATE PARTY

If you're looking for an exclusive party to come closer together with your team, friends or family why not book yours privately? Private parties are available on any day of the week and with 7 beautiful function rooms, we can host an event for the more intimate gathering to a party of 250 guests.



TRADITIONAL PARTY NIGHTS

Our party nights will get you in the festive spirit with a red carpet drinks reception, 3 course choice dinner from our festive menu, seasonal novelties & dancing the night away to our resident DJ.

Friday 3rd December
Saturday 4th December
Friday 10th December
Saturday 11th December
Friday 17th December
Saturday 18th December

From
£29
per person

SUNDAY LUNCH WITH SANTA

Our Santa Sunday lunch returns once again with bags of festive cheer!

Enjoy a 2 course buffet Sunday lunch served in our grand Churchill suite as well as plenty of activities to keep the little ones entertained.



MENU

Main course

Your choice of:

- Locally sourced turkey**
- Grilled fillet of hake (GF)**
- Jerusalem artichoke salsify & spinach filo tart (V)**
- Fish goujons**

Served with sage & onion stuffing, pigs in blankets, roasted potatoes, carrots, parsnips, sprouts & lashing of gravy!

Dessert

Christmas pudding

Mulled wine winter berry compote with Brandy sauce (VE) (GF)

Gingerbread & white chocolate cheesecake

Baileys Chantilly, toffee sauce (GF)

Pear & hazelnut tart

Saffron spiced pear puree (VE) (GF)

Crown Ice cream sundae

A selection of sauces & toppings

Sunday 12th December

£21 per adult \ £11 per child (4-11 years old)
£2.50 per infant (1-3 years old)

LUNCH SERVED BETWEEN 12.30PM - 2.00PM

RESIDENTIAL CHRISTMAS PACKAGE

CHRISTMAS EVE

Start your festive break with check in from 2pm onwards. Once settled in your room, come & join us for afternoon tea.

Later, we set the mood with our local choir singing Carols whilst you relax with prosecco & canapes, followed by a three course dinner in the elegant surroundings of Churchill's Restaurant.

CHRISTMAS DAY

After a full Yorkshire breakfast there's time to enjoy opening your presents or perhaps go for a stroll around the neighbouring Valley Gardens to build up an appetite for Christmas lunch. Indulge in five courses of traditional favourites.

After lunch there's time to relax before a light buffet in the evening to be enjoyed at your leisure. Round up the day with fun & games hosted by our hotel team.

BOXING DAY

Join us for breakfast & then the day is yours to explore. Shop the Boxing day sales in the myriad of boutique stores, adventure in to the idyllic Yorkshire Dales or book in for some family fun panto at Harrogate theatre.

Make sure your back for your 3 course gala dinner though to party the night away with our resident DJ.



27TH DECEMBER

Before we say farewell enjoy one last breakfast to set you up for your journey home.

3 Night Package £369 pp

Arrival 23/12-25/12

4 Night Package £439pp

Arrival 23/12-24/12

5 Night Package £509 pp

Arrival 23/12

CHRISTMAS DAY LUNCH

A day to be spent celebrating with your loved ones, so why not let us take the reigns? Joins us for a festive filled 5 course Christmas day lunch for all to enjoy.

STARTER

Cullen Skink - Creamy smoked haddock & potato soup, poached egg, chive oil (GF)
Confit duck & potato terrine, truffle & leek chutney, toasted brioche**
Chestnut & mushroom bon bons, cherry sauce, watercress (VE)

AMUSE-BOUCHE

Mango Margarita Sorbet (GF, DF & VE)

MAIN

Local roasted turkey breast, apple & sage stuffing, pigs in blankets, roasted potatoes, Yorkshire pudding, turkey gravy**
Pan fried 6oz fillet of beef, potato tart tartin, beetroot puree, red wine jus.
Grilled fillet of seabass, chive mashed potato, celeriac salsa, tempura king prawns**
Celeriac, salsify & shallot wellington, pearl potatoes, gravy (VE)
All mains served with sprouts, ginger glazed carrots, honey glaze parsnips & cauliflower cheese.

DESSERT

Christmas pudding, brandy sauce, mulled winter berry compote**
Chocolate taster: Dark chocolate tart, milk chocolate pavlova, white chocolate cheesecake, tuile, Baileys sauce.
Cherry, kirsch & coconut tiramisu.

YORKSHIRE CHEESE BOARD

3 local cheeses, celery, grapes, chutney, biscuits
Cheese mousse with biscuit (VE)

TO FINISH

Freshly brewed filter coffee & Taylor's of Harrogate tea
Warm mince pies

** Dishes can be amended for dietary requirements | (GF) = Gluten Free (DF) = Dairy Free (V) = Vegetarian (VE) = Vegan

Saturday 25th December

£69 per adult \ £29 per child (4-11 years old)
Infants complimentary (1-3 years old)

TWIXMAS GETAWAY

The period between Christmas & New Year can be a tough one to plan. Why not let us take care of the arrangements? With 3 night arrivals from 27 December, you book & we'll provide dinner, bed & breakfast each night with light entertainment in the evenings. It's the perfect choice for the whole family.



3 Night Package from £199 pp
Arrival 27/12

NEW YEAR PACKAGES

Ring in the New Year with elegance & style at our Black Tie Gala Dinner. You will be greeted with a canapé & prosecco reception which will be followed by a gourmet four course dinner.

The night will then progress to live entertainment & we will see in the New Year with our resident DJs & a Champagne toast as the bells chime for 2022.

The party doesn't stop there; the music & bar will keep going to the wee hours & wind up at 2am and it's a leisurely breakfast in the morning.

Why not treat yourself to an extended stay with dinner and breakfast included.

1 Night Package £199 pp

Arrival 31/12

2 Night Package £279 pp

Arrival 30/12-31/12

3 Night Package £349 pp

Arrival 30/12



NEW YEARS GALA DINNER

MENU

STARTER

Chicken, leek & confit potato terrine, shallot chutney, toasted brioche, watercress.

White bean, leek & confit potato terrine, shallot chutney, long croutons, watercress (VE) **

AMUSE-BOUCHE

Oak smoked salmon, crab remoulade, lemon dressing (GF)
Beetroot carpaccio, cheese mousse, walnut dressing (GF) (VE)

MAIN

Classic beef wellington, fondant potato, honey glazed carrots, fine beans, port jus (GF) (DF)

Leek, butternut squash & wild mushroom roulade, fondant potato, glazed carrots, fine beans, port jus (GF) (VE)

DESSERT

Lemon taster: Lemon tart, baked lemon cheesecake, lemon curd pavlova, white chocolate & honey puree**

TO FINISH

Freshly brewed filter coffee & Taylor's of Harrogate Tea
Petit Fours

*** Dishes can be amended for dietary requirements
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Friday 31st December

New Years Eve Gala Dinner Only: £120 per person

*This New Year's Eve event is for strictly over 18's. Due to high demand we cannot offer private tables unless your party is 8+ guests.



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