



Crown Spa Hotel
Scarborough

*New Years
Eve Gala
Dinner*

2025

TUESDAY 31ST DECEMBER
FROM 6.30PM
GLASS OF FIZZ ON ARRIVAL
FOLLOWED BY A FABULOUS 5 COURSE MEAL
MAGICIAN & DJ
£99 PER ADULT

Crown Spa Hotel, Esplanade, Scarborough, YO11 2AG
01723 357400

reservations@crownspacehotel.com

New Years Eve Gala Dinner

STARTERS

Jerusalem Artichoke and Roasted Pumpkin Soup (V) (GF)

Finished with Grilled Artichokes, nuts and seeds

Baked Beetroot, Carrot and Burrata Salad (V) (GF)

Finished with baby gem and Smoked Leek Vinaigrette and oatcakes

Poached Salmon Terrine

Served with Crusty bread, Salad leaves and Cucumber Chutney

INTERMEDIATE

Mandarin Sorbet (V) (GF)

Finished with Orange Jelly

MAINS

Duck Breast (GF)

Accompanied with confit of baby vegetables, Potato Puree and Rich Red Wine Jus

Herb and Mixed Nuts Crusted French Trimmed Lamb Rack (GF)

Served with Saffron Cous Cous, Roasted Squash and finished with Mint Chimichurri

Cod Loin (GF)

Served with Pommes Lyonnaise, Wilted mushrooms, Spinach and Sea Asparagus and finished with nutty crayfish emulsion

Stuffed Baked Portobello (GFA)

Portobello Mushrooms stuffed with cheese and spinach gratinated and finished with classic pomodoro sauce

DESSERTS

Crown Spa Trio of Luxury Desserts (V)

·Orange and Prosecco Cheesecake

·Chocolate Truffle Mousse

·Baileys Cream Torte

TO FINISH

Fresh Filter Coffee

Served with Fudge Brownies

A £10 per person deposit is taken at the time of booking.

*Full payment, along with menu choices is taken by 1st December
All dietary requirements are catered for, please inform us at the time
of booking*

*Tables can be booked between 6.30 & 8pm. A table magician will
entertain you throughout your meal, followed by a disco until 12.30am.
See the New Year in Style at the Crown Spa Hotel*

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