

Christmas Menu

2 COURSES £27.95 | 3 COURSES £34.95



AVAILABLE FROM MONDAY 27TH NOVEMBER UNTIL SUNDAY 7TH JANUARY (EXCLUDING CHRISTMAS DAY)
SUITABLE FOR 4-16 GUESTS IN THE MAIN BAR. 16-30 GUESTS SEATED IN THE BARN.
£10 DEPOSIT PER PERSON, PRE-ORDER REQUIRED.

STARTERS

Stilton and bacon croquettes served with a redcurrant sauce

Smoked salmon, spinach and cream cheese roulade, served with a honey mustard dressing

Homemade spiced parsnip and mango chutney soup served with warm crusty bread (ve)

Cranberry, asparagus and brie tartlet served with homemade green pesto and rocket (v)

MAINS

Traditional Roast Turkey – served with crispy roast potatoes, honey-glazed parsnips, pig in a blanket and stuffing balls, accompanied by braised red cabbage and seasonal vegetables, topped with rich homemade gravy.

The Crown Festive Beef Burger – our chargrilled 8oz beef burger, topped with crispy bacon, creamy French brie and cranberry sauce, topped with a pig in a blanket, served with garlic butter fries.

Cranberry, Parsnip and Chestnut Lattice (ve) – light puff pastry lattice filled with sweet cranberries, parsnip and chestnuts, served with seasonal vegetables, braised red cabbage, and gravy.

Smoked Salmon Fillet – a lightly smoked, oven-cooked salmon fillet served with herby buttered new potatoes, garlic green beans, a poached egg, and Hollandaise sauce.

DESSERTS

Traditional Christmas pudding (v) served with warm brandy sauce

Frutti di Bosco – pastry filled with patisserie cream topped with a layer of sponge, forest fruits and powdered sugar, served with vanilla ice cream

Apple gyoza dumplings with cranberry jam, cinnamon crumble crumb and vanilla ice cream

Blood orange and lemon sorbet

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