



THE ROSE
And —————
CROWN

Christmas Brochure



The Barn @ The Rose & Crown offers a fantastic space to celebrate all occasions. Whether it be a birthday, engagement, wedding, christening or Christmas party. One of the oldest buildings in Welwyn, now fully refurbished we can offer you a modern location with the rustic appeal of a country venue in an idyllic village setting. The Barn has its own private entrance, bar, toilet facilities and internal sound and media system. The barn is located just behind the Rose & Crown pub itself and next to our garden. The magnificent huge glass doors are perfect to create a dramatic entrance.

You can book the barn for your own private fine dining dinner. Beautifully set with you own bespoke menu created by our talented chefs, this is perfect for that special occasion for up to 10 guests.

*Christmas Parties &
Buffets*





FUNCTION HIRE PRICES

Capacity

Informal 70 guests

Minimum requirement 30 guests

Evening Party Hire 6pm - Close With Catering*

Monday - Thursday £300

Friday, Saturday & Bank Holiday Weekends £400

Sunday £350

*Catering requirement: minimum of 80% of expected guests

Evening Party Hire 6pm - Close Without Catering

Monday - Thursday £350

Friday, Saturday & Bank Holiday Weekends £600

Sunday £500



Christmas Buffet

£19.95pp

Oriental King Prawn Rolls
Southern Fried Chicken Strips
Pigs in Blankets
Tempura Veg
Turkey & Cranberry Mini Yorkies
Halloumi & Pepper Skewers
Mixed Leaf Salad
Rosemary & Garlic Roast Potatoes
Vegetarian Spring Rolls
Xmas Ciabatta
Gravy Boats
Mini Dessert Selection

*For any allergy, dietary or vegan requirements, please discuss with a member of the team.

*Christmas Pod
Bookings*





Christmas Drinks Packages

Pre-order a selection of Drinks Packages to be ready for your function or Pod booking.

Buckets of Beer (x10) – Heineken/Sol
£30

Bottles of Prosecco - £15

Bottle of Premium Spirit & Selection of Mixers - £85

Mulled Wine & Cider (x6) - £20

*For any allergy, dietary or vegan requirements, please discuss with a member of the team.



Pod Christmas Wonderland Packages

Available from 22nd November - 3rd January for 4-6 people. All bookings must be pre-booked and pre-paid.

Snack Pack £6.50 Per person

Bowl of Nuts
Bowl of Crisps
Twiglets/Mini Cheddars
Selection of Dips

Mini Buffet £12.95 Per Person

Pigs in Blankets
Roast Potatoes
Gravy
Turkey Strips
Mozzarella Sticks
Garlic Mushrooms
Cranberry Sauce

Sweet Tooth Buffet £10.95 Per Person

A selection of mini desserts, bowls of chocolate and bowls of sweets

Minced Pie Package £5 Per Person

Minced pies served with mulled wine or mulled cider

Add minced pies to any pod package £1 per person

*For any allergy, dietary or vegan requirements, please discuss with a member of the team.

*Christmas Fine
Dining*





Private Dining in The Barn

Looking to book somewhere for that special Christmas celebration?

Privately hire the barn, which will be beautifully set, with your own serving staff and bar.

We offer a festive fine dining menu created by our talented chefs.

Pricing tailored to your event and menu choices.

Suitable for up to 10 guests.

Each guest must have the same meal with the exception of any dietary requirements.

For booking enquires please email barn@therosenadcrownwelwyn.co.uk

*For any allergy, dietary or vegan requirements, please discuss with a member of the team.



Choose one item from starters, main and
dessert for your private party....

Starters

Prawn & Crab Cocktail

Curried Parsnip Soup

Giant King Prawn Vol au Vent

Pork & Pistachio Terrine with Cranberry

Garlic Asparagus with Cauliflower Puree

*For any allergy, dietary or vegan requirements, please discuss with
a member of the team.



Mains

Turkey – served with pork and chestnut stuffing, pigs in blankets, roast potatoes, bacon sprouts, honey roast carrots and parsnips and bread sauce.

Beef Wellington – Served with roast potatoes, potato dauphinoise, bacon sprouts, honey roast carrots and parsnips, braised red cabbage, stilton jus

Seared Duck Breast – served with buttered garlic new potatoes, honey roast carrots & parsnips, braised red cabbage and a cranberry jus

Vegetarian Wellington – Served with roast potatoes, potato dauphinoise, sprouts, honey roast carrots and parsnips, braised red cabbage, stilton jus

Seared Salmon – Served with asparagus spears, seasonal veg, poached egg, hollandaise sauce and spring onion.

*For any allergy, dietary or vegan requirements, please discuss with a member of the team.



Desserts

Cranberry & White Chocolate Brulee

Christmas Pudding, Brandy Butter, Clotted Cream

Rum Chocolate Truffle, Forrest Fruits, Clotted Cream

Lemon Meringue Tart, Raspberry Coulis, Ice Cream

Biscoff & Baileys Cheesecake with Chocolate sauce Ice Cream

Profiteroles with White & Dark Chocolate Honeycomb pieces.

Cheese & Cracker Selection

Selection of Cheeses with chutney and cheese biscuits

THE BARN

Christmas Bookings T&C's

- Viewings by appointment only. Email to confirm
 - Provisional dates held for 7 days.
- Booking confirmed with a deposit and signed booking form.
- Final numbers and food options must be confirmed 10 days prior to booking.
 - Final invoice balance paid 7 days prior to event.
- If these are conditions are not met, you risk your booking being cancelled.
 - For full T&C's please refer to booking form.
 - Live bands and karaoke not permitted.

THE BARN



Please contact us on
Barn@theroseandcrownwelwyn.co.uk

Or call
01438 718100