



ENTERTAINMENT FRIDAY & SATURDAY NIGHTS

SUNDAY - THURSDAY

2C £35 / 3C £40

FRIDAY & SATURDAY

2C £39 / 3C £44

Terms and Conditions

£10 per person non refundable deposit is due within two weeks of booking. Pre orders are then due 3 weeks prior to your party via email.

We ask you to provide names and meal choices for each individual person. Full Payment must be made two weeks prior to the party. Any changes to numbers after this point are non refundable.

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STARTER



Curried Parsnip, Apple and Lentil Soup (Ve & GF avail)

With parsnip crisps and warm ciabatta

Haddock & Smoked Salmon Fishcake

Topped with a poached egg and a caper and chive hollandaise

Crispy Slow Cooked Pressed Pork Cheek

With cauliflower puree and caramel sauce

Courgette and Halloumi Fritters (V & GF)

On a parmesan and rocket salad with a hot honey drizzle

MAIN COURSE

Traditional Turkey

With pigs in blankets and sage, apricot and cranberry stuffing.

12 hr Red Wine Braised Beef Pithivier

Slow cooked beef, rosemary stuffing and horseradish cream encased in buttery pastry.

Served with a red wine pearl onion and mushroom gravy.

Pan Seared Salmon Fillet (GF)

With a samphire, cockle and laverbread sauce.

Roasted Root Vegetable and Butterbean Wellington (Ve)

With vegan bacon and leek sauce.

All served with roast potatoes and vegetables, mashed potato, braised red cabbage, and a brussels sprout and leek gratin

DESSERT

Traditional Christmas Pudding

With brandy sauce

Chocolate & Cherry Brownie (Ve & GF)

With Amaretto soaked cherries and a red cherry sorbet.

Ginger and Orange Genoise Sponge

With a warm toffee butter sauce

Rhubarb and Custard Trifle

Topped with a jumbo oat crumble

All dishes are homemade and the majority can be adapted to any dietary requirements. All dishes can be adjusted to be GF.

