



CHRISTMAS MENU

STARTER

Roasted Chestnut and Vine Tomato Soup (Ve)

With warm ciabatta and vanilla whipped butter.

Ham Hock & Real Ale Welsh Rarebit

With onion jam, rocket salad and a balsamic glaze

Clementine, Dates and Glazed Goats Cheese Salad

With herb croutons and crispy onions

Smoked Salmon, Mushroom Duxelle and Horseradish Encrout

Drizzled with hollandaise sauce

MAIN COURSE

Traditional Roast Turkey

With a Rose Christmas Rissole

Slow Cooked Beef Short Rib

With roasted root vegetable puree and red wine and shallot jus

Fillet of Pan Fried Hake

With a paprika and butter bean cassoulet

All served with creamed potatoes, seasonal roasted vegetables and red cabbage.

Vegan Festive Roulade

Roasted beetroot, sweet potato, squash and caramelised onion topped with a truffle “cheese” and garlic crumb. Served with a red wine jus.



DESSERT

Black Forest Yule Log

With boozy cherries and Chantilly cream

Sticky Toffee Cookies

With salted caramel apples and clotted cream ice cream

Vanilla, Blackberry and Mint Cheesecake Trifle

With Chantilly cream and popping candy

Traditional Christmas Pudding

With brandy sauce

Sunday - Thursday - 2 course £28 / 3 course £33

Friday & Saturday 2 course £ 30 / 3 course £35

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.

info@roseandcrowncarmarthen.co.uk

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

