

Please be aware that our Christmas menus are available only for pre order bookings and require a non refundable deposit of £10 per person to secure the booking. (Deductible from final bill)

We reserve the right to limit bookings to selected pre- arranged dates, to ensure everything is perfectly arranged for your festive gathering.

Bookings should be made directly with us via email: robyn@croesogrwp.com



FESTIVE MENU

TWO COURSES £28 | THREE COURSES £32

STARTERS

PARSNIP & SQUASH SOUP

with herby croutons, toasted focaccia & butter

CHICKEN & SMOKED BACON TERRINE

with caramelised onion chutney, sourdough & pickles

SMOKED SALMON, KING PRAWN & RICOTTA CHEESE TART

with rocket and a chive & lemon mayonnaise

SPICED HONEY GLAZED HALLOUMI

with fig salad, finished with toasted almonds

MAINS

TRADITIONAL CHRISTMAS DINNER

served with sliced turkey, pigs in blankets, cranberry & onion stuffing, rich chicken stock gravy & side dishes of freshly prepared Christmas vegetables.

BRAISED OX CHEEKS

with roasted shallots, carrots & celery on a bed of creamy champ mash & sautéed savoy cabbage, finished with a rich veal jus

FRESH, PAN SEARED & ROASTED SALMON

served on a creamy lemon and pea risotto, finished with garlic oil and grilled asparagus

WILD MUSHROOM, CHESTNUT & CRANBERRY WELLINGTON

with crispy garlic potatoes, a green vegetable medley & finished with a vegan gravy

ALL TABLES TO BE SERVED SIDE DISHES OF FRESHLY PREPARED CHRISTMAS VEGETABLES, GRAVIES & SAUCES.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

served with brandy sauce & finished with a winterberry compote

GOLDEN HONEYCOMB CHEESECAKE

served with a honeycomb & chocolate soil & finished with a blackberry coulis

CHOCOLATE ORANGE TART

with salted caramel ice cream, confit orange marmalade & clotted cream

THE CROWN INN CHEESE BOARD

served with a variety of locally sourced, Welsh cheeses, a selection of chutneys and relishes & an assortment of crackers, fruit, vegetables & a shot of pairing port each £1.50 supplement required

