



THE CROWN INN
HISTORIC COUNTRY PUB & CAMPSITE



Christmas Party Menu

Two Courses £20

Three Courses £25

Free glass of Prosecco on arrival

Starters

Slices of Scottish smoked salmon, with toasted rustic bread (V)

Cornish brie, deep fried in golden breadcrumbs, served with cranberry sauce and rocket garnish (V)

Wild Boar Pate with Cranberry & Chestnut, served with rhubarb & ginger chutney and toasted rustic bread

King prawn cocktail in a creamy cocktail sauce, served with toasted rustic bread

Mains

All meats supplied by Bala Butchers who only source local Welsh farm produce

Succulent slices of Turkey breast

with a sage and onion stuffing ball, pigs in blanket, roast potatoes, honey-roasted parsnips, fresh vegetables, bread sauce and gravy

Slow-cooked topside of beef

served on a bed of mustard mash, with honey-roasted parsnips, fresh vegetables and rich onion gravy

Cashew and country vegetable nut roast

with roast potatoes, honey-roasted parsnips, fresh vegetables and bread sauce (V)

10oz sirloin steak (+£2)

with chips, onions, mushrooms and peas

Desserts

Classic crème brûlée

with ginger snaps (V)

Traditional Christmas pudding

filled with mixed vine fruits and almonds, served warm with brandy sauce and custard

Sticky toffee pudding

with vanilla ice cream or custard

Chocolate sponge pudding

with vanilla ice cream or custard

British cheese board

Cornish Brie, Wensleydale with cranberries, Llandyrnog Welsh Mature Cheddar and British goat's cheese with grapes, rhubarb and ginger chutney and a selection of biscuits