



M E N U

AVAILABLE FROM
24 NOVEMBER '25 - 22 DECEMBER '25

2/3 COURSE SET MENU

SUNDAY - THURSDAY
2C £34 / 3C £39

FRIDAY & SATURDAY
2C £38 / 3C £43

ENTERTAINMENT FRIDAY & SATURDAY NIGHTS

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.

STARTER

Roasted Courgette , Pea and Basil Soup (Ve)
With warm ciabatta

Beef & Horseradish Croquette
With red onion jam, parmesan and rocket salad

Smoked Mackerel Pate
With tomato chutney and melba toast

Garlic Mushroom and Tarragon Brushcetta

MAIN COURSE

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

Boned and Rolled Belly Pork
with a smoked bacon and crackling crumb

Oven Baked Haddock Fillet
Topped with crab thermidor and a crab & lobster bisque. With roasted vegetables

Aubergine, Carrot and Butterbean Wellington (Ve)
with baba ghnoush and a tomato jus

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

DESSERT

Traditional Christmas Pudding
brandy sauce

Vanilla and Apricot Frangipane Tart
With Amaretto cremé anglais

Chocolate Orange Cheesecake (Ve)
With chantilly cream

Baileys Tiramisu
With a amaretti biscuit

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