

Cromwell's Christmas Day Menu

£65 pp

Cream of celery and parsnip soup, cheese and herb crouton.

*Prawn cocktail topped with crayfish and crab finished with homemade Marie rose sauce.
Chef's fishcake, crispy and lightly spiced, fresh salad garnish with tartar sauce and chilli dip.*

*Homemade parfait, chicken and brandy, finished with herb butter and
served with spiced chutney and toast.*

*Three cheese (feta, halloumi, brie) topped Portobello mushroom, beetroot purée,
red onion and tomato salad.*

Champagne sorbet, strawberry garnish

*"Kelly Bronze" fresh turkey with all the trimmings, bacon wrapped sausages, cranberry stuffing
with redcurrants, roasted parsnips.*

"Shropshire's Best" Roast ribeye served pink with Yorkshire pudding.

*Trio of fish (cod, salmon and seabass) served with mussels in a creamy white wine
and fresh herb sauce.*

*Mushroom, leek and sun blushed tomato potato bake finished with parmesan and served with
dipping breads and salad.*

*All mains served with roast potatoes, seasonal roasted vegetables, extras including bacon wrapped
sausages and jugs of extra gravy or sauce.*

*Cheese and biscuits, from Snowdonia cheese to Shropshire blue,
apples and celery, chutneys and butters.*

Poached pears, Cromwells famous mulled wine, vanilla pod ice cream.

Chefs homemade chocolate brownie, finished with raspberries and fudge ice cream.

Gingerbread cheesecake, fresh strawberries and Chantilly cream.

Christmas pudding, brandy and rum sauce.



Pre-orders and deposits are required for this menu.

To Book: 01743 361440 / www.cromwellsinn.com

5 Star Food Standard Agency Rating

CUSTOMER NOTICE - IF YOU SUFFER FROM ANY ALLERGIES PLEASE INFORM A MEMBER OF STAFF BEFORE ORDERING