

Cromwell's Christmas Party Menu

25th November - 24th December 2016

*Scallops with chorizo, black pudding and rocket salsa salad.
Homemade chicken and brandy pâté, herb topped with a cranberry relish.
Garlic portobello mushroom topped with blue cheese and toasted pine nuts. (v)
Mussels, classic marinière or finished Thai style, garlic ciabatta.*

*Roast turkey with all the trimmings. Cranberry stuffing, bacon wrapped sausages,
honey glazed parsnips.*

Roasted sirloin. Yorkshire pudding, horseradish mash.

Symphony of seafood. Mussels, scallops and king prawns in a light white wine lemon sauce.

Stuffed pepper, with halloumi and olives, mix bean stir fry, parmesan finish. (v)

Cheese n biscuits, Snowdonia cheese platter, apple and celery chutney.

Christmas pudding, brandy and spiced rum sauce.

Clementine Eton mess, strawberry and raspberry garnish.

Chocolate marquise with hazelnut ice cream, black cherry compote.

All main meals are served with roasted and new potatoes and Christmas vegetables.

Lunch (12-5pm): Two course £16.95 Three course £21.95

Dinner (5-9pm): Two course £17.95 Three course £22.95

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