

Christmas Fayre
 2026

Available from Nov 23rd until January 3rd, 2026



To Begin.....

-Celeriac, Hazelnut & Truffle soup served with hot crusty bread and salted Welsh butter.

-Love them or hate them, Charred Marmite buttered Brussel sprouts. Served on a bed of rocket with optional toppings, chopped chestnuts, bacon or grated Welsh Mature cheddar

-Delicious Scallop and prawn Thermador gratin, served in a creamy white wine & mustard sauce, topped with a Welsh mature cheddar golden crumb.

- Fresh Smoked salmon carpaccio served on a bed of rocket with sour cream, horseradish, lemon and red onion.

-Bourbon glazed pork belly bites, marinated and cooked in a honey, whisky, soy, & star anise sauce.

- Little crown signature scotch egg with cranberries, local pork sausagemeat, shavings of black pudding with garnish.

Main Course.....

-Delicious slow roasted, Locally Reared Roast turkey and our own pork & cranberry stuffing, pigs in blankets, seasonal vegetables, Yorkshire Pudding and our very own Little Crown turkey gravy.

-Melt in the mouth braised beef short rib of beef with homemade Yorkshire puddings, pigs in blankets, seasonal vegetables and our very own delicious and unique Little Crown beef gravy.

- Welsh Lamb chops cooked as you like, with garlic and rosemary, served red wine Jus on a bed of crushed new potatoes and parmesan shavings with panfried seasonal greens.

-Pan- fried seared seabass with lemon garlic and herb cream sauce, served with crushed new potatoes and chorizo, and buttery pan-fried tender stem broccoli and garden peas

-Roasted Butternut squash, chestnuts, oyster mushrooms, topped with sunflower seeds, pumpkin seeds and cranberries, served with non pigs in blankets, onion gravy and seasonal veg.

To Conclude.....

-Traditional Christmas pudding with our very own delicious brandy sauce or brandy butter.

-Seasonal Cheesecake of the week served with fresh cream or award winning Marios ice cream and winter berries.

-Simply the best cheeseboard, Back by popular request. The Little crown inn signature cheeseboard served with a selection of local Welsh cheeses, rosemary crackers, fruit, and a sweet caramelised red onion chutney marmalade. V Ve

-The Ultimate sticky toffee pudding served with hot caramel sauce and Chantilly cream or Marios award winning ice cream.

-Vegan Chocolate Christmas pudding served with Coconut cream. Ve Vg

Two course £23.00

Three Course £30.00

Please advise should you have any dietary requirements.

Pre orders only please.