

ANCHOR INN CHRISTMAS PARTY MENU

TO START

HOMEMADE PIPING HOT WINTER VEGETABLE SOUP
With fresh warm bread & butter (GF opt, VG)

CHICKEN LIVER PARFAIT

With spiced real ale chutney and toasted wholemeal bread (GF opt)

BREADED BRIE BITES

With spiced cranberry and fresh rocket (V)

CLASSIC PRAWN COCKTAIL

With spiced Marie Rose, fresh wholemeal bread and butter (GF opt)

THE MAIN EVENT

FREE RANGE ROAST TURKEY

Goose fat potatoes, chestnut stuffing, pigs in blankets,
winter vegetables and red wine gravy (GF opt)

PAN SEARED SCOTTISH SALMON FILLET

On a bed crushed baby potatoes, wilted spinach and
caper brown butter sauce (GF opt)

EVIL SANTA BURGER

Venison burger topped with brie and cranberry sauce,
with fries and pigs in blankets

VEGGIE PATCH PIE

Topped with sweet potato mash, winter vegetables and red wine gravy (VG, GF)

PORK LOIN AND BLACK PUDDING STACK

With colcannon mash, winter vegetables and a honey mustard cream sauce

DESSERTS

CHRISTMAS PUDDING

With piping hot brandy sauce (GF opt, VG)

CHEESECAKE OF THE DAY

With vanilla ice cream (VG opt)

DOUBLE CHOCOLATE BROWNIE

With white chocolate ice cream

SELECTION OF LOCAL CHEESES (£3 SUPPLEMENT)

Served with biscuits, fresh fruit and
spiced winter chutney (GF opt, V)

2 COURSES FOR JUST £25

3 COURSES FOR JUST £30

PLEASE NOTE, WE USE FISH, EGG, MILK AND GLUTEN PRODUCTS WITHIN OUR KITCHENS AND
IT IS IMPOSSIBLE TO FULLY GUARANTEE SEPARATION OF THESE ITEMS IN STORAGE,
PREPARATION AND COOKING. PLEASE INFORM
OUR STAFF OF ANY ALLERGIES PRIOR TO PLACING YOUR ORDER.

