

ANCHOR INN

PRESENTS

New Years Eve

TO START

Cock-a-leekie soup with a warm crusty bread roll

Traditional McSween haggis, neeps and tatties and whisky mushroom sauce

Crayfish cocktail with lemon and wholemeal bread

Sautéed chestnut mushrooms in creamy vegan sauce and toasted bread

MAIN COURSE

Roast Highland venison with a rich merlot and winter berry jus

Hebridean chicken with Stornoway black pudding wrapped in bacon and creamy whisky sauce

Pan seared salmon with shrimp and caper beurre blanc

All served with dauphinoise potato and roasted winter vegetables

Beetroot wellington with winter greens and sweet potato mash

DESSERT

Chocolate and orange mousse with passionfruit sorbet and a dark chocolate crumb

Cranachan. A traditional toasted oat, honey and whisky trifle with homemade shortbread

Classic chocolate profiteroles

A selection of Derbyshire cheeses with biscuits, fresh fruit and a winter chutney

Freshly ground coffee and handmade chocolates

£39.50 PER PERSON

Book now to reserve table for the whole evening

New Years Eve entertainment from 9pm

Free late night bacon rolls

Free glass of bubbles at midnight

Please note, we use nuts, fish, egg, shellfish, milk and gluten products within our kitchens and it is impossible to fully guarantee separation of these items in storage, preparation or cooking. Please inform our staff of any food allergies prior to placing your order