

The Anchor Inn

Tideswell

Christmas Day Menu

A complementary glass of buck's fizz and canapés on arrival

To start

Beetroot and horseradish velouté VG With crusty bread

Craigellachie smoked salmon crostini.

With a horseradish and caper cream cheese on toasted sourdough

Derbyshire ham hock and apricot terrine GF

With homemade piccalilli and micro herb salad

Garlic wild mushrooms V

Cooked in butter and chives, served on toasted wholegrain bread.

Main course

Roast free range turkey.

With goose fat roast potatoes, chipolatas in streaky bacon and a chestnut stuffing

Sweet potato and bell pepper Wellington VG

With wilted spinach, butternut squash sauce and garlic & rosemary roast potatoes

Pan seared Scottish salmon fillet

With dauphinoise potatoes, crispy leeks and beurre blanc sauce

Pan seared Gressingham duck breast GF

With goose fat roast potatoes and damson jus

All served with roasted winter vegetables and walnut baked sprouts

Desserts

Traditional Christmas pudding

With brandy sauce

Advocaat and raspberry trifle With homemade
shortbread

Winter berry fruit salad GF/VG

With champagne sorbet

Classic local cheeses

With biscuits and homemade fig chutney

Freshly ground coffees and teas from around the world

£85 per person