



Christmas Day at the Anchor Inn

A complementary glass of bucks fizz and canapés on arrival

TO START

Spiced carrot & ginger soup
With crusty bread (VG)

Gin cured salmon gravlax
With caper, parsley & shallot salad and toasted sourdough

Chicken liver parfait
With spiced real ale chutney, orange gel and toasted sourdough (GF opt)

Garlic wild mushrooms
Cooked in butter and chives, served on toasted wholegrain bread (V)

MAIN COURSE

Roast free range turkey
With goose fat roast potatoes, roast winter vegetables, walnut baked sprouts, pigs in blankets and chestnut stuffing (GF opt)

Marmalade glazed York gammon
With goose fat roast potatoes, roast winter vegetables, walnut baked sprouts, and chestnut stuffing (GF opt)

Classic traditional Bouillabaisse
A rich tomato based fish broth with crab, langoustine, shellfish and catch of the day fillet.
Served with bread and garlic aioli

Homemade nut roast
With wilted spinach, butternut squash sauce and garlic & rosemary roast potatoes (VG)

DESSERT

Traditional Christmas pudding
With brandy sauce

Winter berry and sherry trifle
With homemade shortbread

Winter berry pavlova
With vanilla ice cream (GF)

Classic local cheeses
With biscuits and homemade fig chutney

Freshly ground coffees and teas from around the world

£90 PER PERSON

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.