



Christmas Fayre

SET MENU

2 Course £32.95

3 Course £39.95

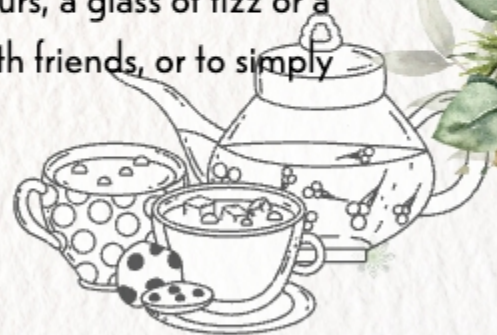
AT THE ANCHOR

JOIN US FOR...

Festive Afternoon Tea

From just £21.95pp.

Join us for a joyful afternoon filled with seasonal flavours, a glass of fizz or a premium tea in hand, the perfect way to celebrate with friends, or to simply treat yourself!



Christmas Fayre

2 courses: £32.95 | 3 courses: £39.95



STARTERS

King Prawn Cocktail

With an olive oil crostini, iceberg lettuce and marie rose sauce.

Festive Bon Bons

Turkey, stuffing and brie bon bons served with cranberry jam and parmesan crisp.

Chestnut, Apple & Parsnip Soup - V & GFA

Topped with beetroot crisp and ciabatta.

Duck Liver & Clementine Pate

Seville orange marmalade, brioche toast, truffle butter

Seared Scallops & Black Pudding

Pan-seared scallops with crisp black pudding, apple purée, and a cider beurre blanc

Farmhouse Cheese Soufflé - V

Blacksticks blue cheese soufflé.

MAINS

Christmas Buttermilk Chicken Burger

With bacon, cranberry & brie served with fries and coleslaw.

Lamb Shank

Slow cooked lamb shank served with colcannon mash, seasonal green vegetables and covered in a rosemary gravy

Slow Cooked Beef Short Rib + £5.95

With dauphinoise potatoes and seasonal vegetables with beef dripping gravy.

Ballotine of Chicken Supreme

Stuffed with a red pepper mousse, wrapped in Parma ham, parmentier potatoes, spinach veloute

Roasted Mushroom Loaf - VE

With parmentier potatoes, buttered greens, topped with roasted crushed nuts and brandy sauce.

Pan-Roasted Hake with Champagne Beurre Blanc

Crushed truffle potatoes & buttered leeks, and wilted spinach, with crispy shallots and parsley.

Traditional Christmas Dinner

Turkey glazed in orange & thyme, served with all the trimmings, honey glazed roasted carrots, buttered seasonal greens, golden roasted potatoes, pigs in blankets, homemade yorkshire pudding and rich gravy.

DESSERTS

Salted Caramel Tiramisu - V

Mascarpone flavoured cheesecake, with salted caramel, coffee soaked chocolate sponge.

Lemon Berry Delice - V, VE & GF

Biscuit base with a creamy lemon filling and topped with a winter berry compote.

Christmas Pudding - V

With brandy sauce and a rum and raisin ice-cream

Chocolate Truffle Tart

Chocolate sponge base topped with rich chocolate truffle and a gooey toffee centre finished with a gold shimmering profiterole

Salted Caramel & Gingerbread Cheesecake

With chunks of stem ginger sponge, topped with toffee sauce and salted caramel pieces

ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.

DISHES MAY CHANGE SLIGHTLY FROM MENU DUE TO STOCK ISSUES



Christmas Day

MENU
£100pp

AT THE ANCHOR



Christmas Day

£100pp

Amuse Bouche

Selection of Canapés for the table



STARTERS



Gin Cured Salmon

Juniper & pickles cucumber salad,
whipped dill cream on an olive crostini

Brussel Sprout & Chestnut Velouté - V

With crispy pancetta

Goat's Cheese & Fig Crostini - V

On toasted sourdough.

Braised Ox Cheek Croquette

Dijon mayo, cornichons &
pickled shallot

Venison, Pork Shoulder & Pancetta Terrine

Served with toasted ciabatta with a spiced apple
chutney.

King Prawn Cocktail

With an olive oil crostini and marie
rose sauce.

MAINS

Rosemary & Thyme Rib of Beef

Pigs in blankets, sautéed greens, honey roast root veg,
duck fat roast potatoes, yorkshire pudding & port jus

Mushroom & Chestnut Roast - V

Sautéed greens, maple glazed root veg, cauliflower gratin,
garlic roast potatoes, rich gravy.

Pan Roast Halibut

Scallop mousse, creamed spinach, tempura king prawn,
garlic pomme puree, chive cream sauce

Ballotine of Chicken Supreme

Stuffed with a red pepper mousse, wrapped in
Parma ham, parmentier potatoes, spinach veloute

TRADITIONAL CHRISTMAS ROAST

Sage Butter Roasted Turkey

Pigs in blankets, turkey leg & chestnut stuffing, sautéed greens, honey roast
root veg, duck fat roast potatoes, Yorkshire pudding & rich gravy jus.

DESSERTS

Espresso Martini Tiramisu

Coffee & brandy soaked sponge layered with
an espresso mousse with a coco biscuit crumb.

Winter Berry Eton Mess Cheesecake - V

Shortbread biscuit base topped with a layer of mulled berry
sauce, white chocolate, meringue and mixed berries.

Black Forest Roulade - V

Chocolate buttermilk sponge with white chocolate frosting
and black cherry jam with a rich dark chocolate ganache.

Chocolate Truffle Tart

Chocolate sponge base topped with rich chocolate truffle and a
goosey toffee centre finished with a gold shimmering profiterole.

The Anchor Cheese Board

Local cheeses, crackers, grapes, celery & caramelised onion chutney

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