



THE ANCHOR

CHRISTMAS 2017

3 COURSES £30

Roast cauliflower soup, truffle oil

Classic prawn cocktail, Marie Rose, baby gem

Pressed cornfed chicken and ham hock terrine, pickles

Heritage beetroot, goat's cheese, pumpkin seeds

Turkey, roast potatoes, chantennay carrots, sprout tops, pigs in blankets, stuffing and gravy

Braised shin of beef, creamed potato, onion marmalade, parsnip and red wine sauce

Pan fried cod, saffron potatoes, silver skin onions, samphire and crispy kale

Roasted squash, quinoa, sprout tops, chestnuts, cranberry winter salad

Rib-eye, chips, watercress and Béarnaise sauce

Mince pie parfait, winter berries and crunchy oats

Panettone pudding, vanilla ice cream

Chocolate and orange delice, chocolate soil and honeycomb

Christmas mess, clementine and pomegranate

Selection of cheeses, house chutney and biscuits (supplement £2)

Please note that our dishes may contain allergens; please notify a member of staff if you have any allergies.

A 10% service charge will be added for parties of 6 or more.