



THE ANCHOR

WEDDINGS





# WEDDINGS AT THE ANCHOR

Spend your wedding day at The Anchor; a characterful, lovingly-restored 1930's pub and restaurant with expansive walled gardens and stunning stretch tent. Set in Oxford's leafy suburb of Jericho, just a few steps from the wonderful countryside expanse of Port Meadow beside The River Thames.

For your ceremony the historic grade II listed St Margaret's church is just around the corner. If you prefer a civil service, Oxford's town hall is full of old Oxford charm.

Whether you choose to have your wedding feast cooked BBQ style in our charcoal burning oven or opt for more classic dishes, we design a menu just right for you. We can also help with advice on trusted local florists, photographers, bands, rickshaw rental and anything else you might need.





# YOUR WEDDING

Have your run of the place with drinks, snacks, music and fun; in the bar, restaurant, stretch tent, upper and lower terrace. The Anchor's white Bedouin style tent is bright and inviting by day and when darkness falls the roof sparkles with fairy lights and fire pits glow at the entrance to welcome your guests.

We can host weddings for up to 100 guests seated, then evening drinks for up to 150.

## INCLUDES

RUN OF THE PUB ON THE DAY

WITH STRECH TENT, LOUNGE SEATING AND GARDEN

FIZZ RECEPTION AND BITES

WEDDING BREAKFAST FOR UP TO 100 PEOPLE

RED AND WHITE WINE WITH YOUR MEAL

FIZZ FOR THE TOASTS

FLOWER ARRANGEMENTS

WEDDING CAKE\*

OUTDOOR LOUNGE SEATING

FIRE PITS

EVENING SNACKS

MEETING WITH CHEF AND TASTING

\*Additional fees apply, see Tariiff page 16





# FACILITIES

INCLUDES

THE ANCHOR BAR

DINING ROOMS

CONSERVATORY

THE STRECH TENT AND GARDEN

LOWER TERRACE

TABLE TENNIS

OUTDOOR LOUGE SEATING AREA

FIRE PITS





# SAMPLE CANAPÉS

Pork and apple sausage rolls, leeks, thyme, mustard seeds

Crispy buttermilk chicken, BBQ sauce

Devils on horseback

Goats cheese toasts, red onion jam and pea shoots

Wild mushrooms on toast with crispy sage and shallots

Roast cherry tomato, honeyed feta, thyme tart

Blue cheese filo bites, with pear and walnut

Salted cod croquette, pea puree, bacon crisp

Cured salmon, giant caper, cucumber and dill pickle toast

Prawns and Marie Rose sauce in baby gem leaf

Brixham crab toasts with chilli and avocado

Spiced gazpacho with tiger prawn tail

Chilled pea soup with cucumber sandwich

Bresaola with cornichons, mustard and coleslaw

Fig, mozzarella, Parma ham, sweet balsamic vinegar

Crispy duck, mint, clementine, lemon and chilli dressing

Peppered beef fillet, salsa verde





# SAMPLE WEDDING MENU

## STARTERS

Pea, mint and watercress soup

Roast cherry tomato, whipped feta, honey and thyme pangrattato

Grilled halloumi, radicchio, walnut and pomegranate salad

Grilled cauliflower, almond pesto and mashed cannellini beans

Crispy squid with capers, lemon mayo

Beetroot cured salmon, horseradish, pickled cucumber

Carpaccio of beef, rocket, caper and Parmesan

Chicken liver pâté, toasted focaccia, leaf salad

## MAINS

Roast chicken, new potatoes,  
olives and rosemary with rocket and aioli

Caper and almond stuffed chicken skewer wrapped in prosciutto,  
roast potatoes & cherry tomatoes

Slow-cooked lamb, with rosemary, dauphinoise potatoes,  
seasonal greens and pickled red cabbage

Crispy pork belly, tender stem broccoli,  
potato and celeriac mash, apple salsa

Short rib of beef, béarnaise, watercress, fat chips

Monk fish, rosemary and new potato skewers,  
braised lettuce and peas, shrimp butter

Mediterranean fish stew, aioli and garlic toast

Aubergine parmigiana with crumb crust, green salad, basil pesto

Asparagus, pea and broad bean risotto with mint and Parmesan

## DESSERTS

Salted caramel chocolate brownie, caramelised pistachios, cream

Lemon posset, blackberries & lavender shortbread

Eton mess

White chocolate and strawberry cheesecake

Pear, chocolate and hazelnut tart, creme fraiche

Mojito tropical fruit salad with rum

Cheese plate







# SAMPLE VEGETARIAN & VEGAN MENU

## STARTERS

Tomato soup with basil oil, home-made focaccia Vg (GF on request)

Turkish Borek, crispy phyllo rolls filled with spiced vegetables with tomato, cucumber and walnut salad, pomegranate molasses dressing Vg

Smoky pepper croquettes with paprika béchamel sauce Vg

## MAINS

Roast cauliflower with yoghurt and spicy red pepper sauce GF Vg

Vegan lasagne with basil pesto and vegan parmesan Vg

Halloumi and Butternut koftas, sumac dressed leaf salad, garlic yogurt and grilled flat bread Vg (GF on request)

## PUDS

Mojito tropical fruit salad with rum Vg GF

Barefoot bakery vegan brownie, berry coulis with lemon sorbet Vg

Sticky toffee pudding with vanilla ice cream Vg







# KIDS MENU

Under 12 years

Crudités and houmous

## MAINS

Beef or chicken burger, chips, slaw

Penne pasta with meatballs or tomato sauce

Fish fingers, chips, peas

## PUDS

Ice cream

Chocolate brownie and ice cream

# EVENING NIBBLES

Additional evening guests @ £10.50 pp

Houmous, sourdough flatbread

Skinny Fries

\*Cheeseboard, mixed crackers

Mixed Olives

Sausage / Bacon Baps

## WOOD FIRED PIZZA

FROM THE OUTSIDE OVEN

Buffalo mozzarella, tomato, basil

Artichoke, mushrooms, black olives, basil V

Goats cheese, caramelised onions, wild garlic pesto V

Pepperoni, sundried tomatoes, mushrooms

Chorizo, red chilli, honey

Courgette, grilled peppers, chilli Vg

\*Additional surcharge £1 pp



# TARIFF

## TARIFF 2023

	GUESTS SEATED	SUNDAY TO THURSDAY*	FRIDAY TO SATURDAY*
Oct – April	up to 100	£7700	£9200
May – Sept	up to 100	£10200	£12700

## TARIFF 2024

	GUESTS SEATED	SUNDAY TO THURSDAY*	FRIDAY TO SATURDAY*
Oct – April	up to 100	£8400	£10000
May – Sept	up to 100	£11200	£13900

## WEDDING CAKE £410

3 tier wedding cake with fresh blooms by our chosen baker – SILVIE

\*Price guide only, excluding December, bank holidays & local event dates.  
A 10% service charge will be added to your final bill.  
Additional evening guests from £10.50 per person.







# WEDDING PLANNING BY MRS T

Mrs T Weddings is a highly experienced relaxed luxury wedding planning consultancy run by Constance Taylor. Constance is intensely passionate about giving couples the wedding they've always dreamed of. Having grown up in Oxford, the city holds a special place in Constance's heart and is one of the top wedding locations she specialises in.

In 2023, Mrs T Weddings is partnering with The Anchor and The Crown with an exclusive wedding planning offering to guide couples through their wedding journey. Beginning 6-12 months prior to your wedding date, you will receive a monthly call with one of Mrs T Weddings' expert planners and full access to luxury wedding planning software for invaluable resources for guest lists, RSVPs, seating plans, contacts, timelines and more. You'll get bespoke suggestions and introductions to Mrs T's extensive network of Oxfordshire suppliers, tailored directly to your taste, style and budget. From photographers to florals to entertainment and lots more besides, Mrs T Weddings will give you a stress-free, bespoke wedding planning experience all the way through to set up on the morning of your wedding.

Prices are 12%+VAT of your wedding budget with a minimum spend of £3,000+VAT\*.

\*This pricing model is exclusive only to couples booking The Anchor or The Crown as their wedding venue in 2023.

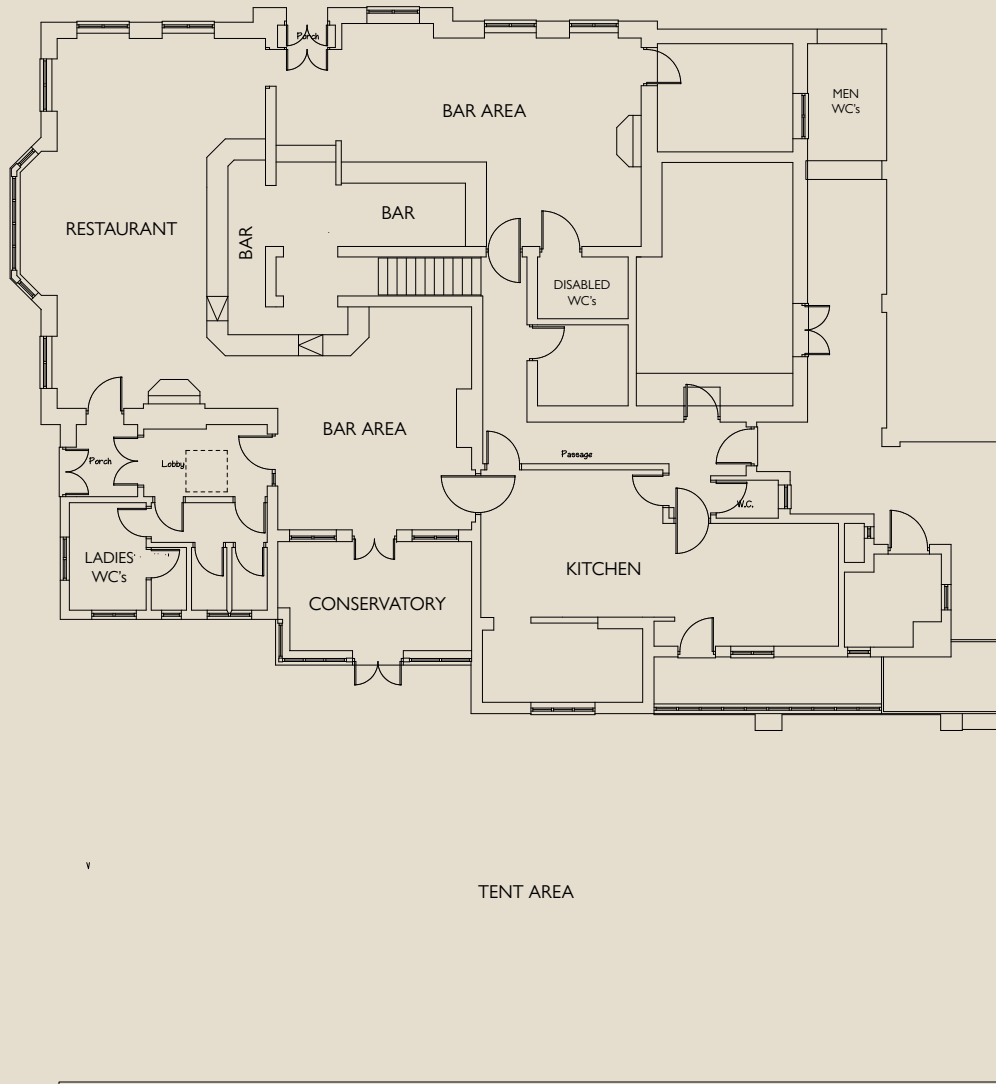
<https://mrstweddings.com>



*Mrs T*  
WEDDINGS



# THE ANCHOR LAYOUT



THE ANCHOR

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