



# The Anchor Festive Menu

2 COURSES FOR £20 OR 3 COURSES FOR £23



## STARTER

- GINGER SPICED BUTTERNUT SQUASH & CARROT SOUP SERVED WITH TOASTED TIGER BREAD (V / VE BREAD OPTION AVAILABLE)  
SMOKED SALMON TERRINE SERVED WITH TOASTED CROSTINI  
CREAMY GARLIC & STILTON PORTOBELLO MUSHROOMS ON TOASTED TIGER BREAD (V)  
CHICKEN LIVER PARFAIT SERVED WITH SPICED CRANBERRY SAUCE AND CROSTINI  
HALLOUMI & ORANGE SALAD WITH A HONEY & MUSTARD DRESSING (V / GF)

## MAIN COURSE

**ALL SERVED WITH BUTTERED SPROUTS, MULLED WINE BRAISED RED CABBAGE & HONEY ROASTED CARROTS & PARSNIPS**

- ROAST BREAST OF TURKEY SERVED ROSEMARY ROAST POTATOES, PIG IN BLANKET, WITH APRICOT & HAZELNUT STUFFING & RED WINE GRAVY  
PAN FRIED SEA BASS WITH A MUSSEL, DILL & CHAMPAGNE SAUCE SERVED WITH CRUSHED NEW POTATOES (GF)  
CHESTNUT, SPINACH & BLUE CHEESE ENCROUTE SERVED WITH ROSEMARY ROASTED POTATOES & RICH VEGGIE GRAVY (V)  
GINGER BEER & TANGERINE GLAZED HAM SERVED WITH CREAMED SPINACH BAKE & SPRING ONION MASH (GF)  
8OZ SIRLOIN STEAK WITH A BRANDY & PEPPERCORN SAUCE, ROASTED PORTOBELLO MUSHROOM & SKIN ON FRIES  
(+£2 SUPPLEMENT) (GF)

## DESSERT

- TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CREAM  
WARM DARK CHOCOLATE & MARMALADE PANETTONE B&B PUDDING SERVED WITH VANILLA ICE CREAM  
WARM CHOCOLATE FUDGE CAKE SERVED WITH CREAM (GF / DF)  
BLACKCURRANT & PROSECCO CHEESECAKE (GF)  
TRIO OF ICE CREAM OR SORBET (GF)  
BRITISH CHEESE BOARD, CRACKERS & CHUTNEY (+£1.50) SUPPLEMENT / £7 AS AN ADDITIONAL COURSE) .  
SHROPSHIRE BLUE, SOMERSET BRIE, MATURE FARMHOUSE CHEDDAR
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