



THE
ANCHOR INN

Christmas Menu



Starters

Spiced sweet potato soup, served with crusty bread (*vg, gf on request*)

Grilled mackerel on salad with a caper & tomato sauce (*gf on request*)

Chestnut & mushroom arancini, served with a salad garnish & a mushroom cream glaze

Ham hock & cranberry terrine, served with a salad garnish & crusty bread

Mains

Herb-roasted turkey breast, bread sauce (*gf on request*)

Topside of beef (*gf on request*)

Both come with roast potatoes, carrots, red cabbage, pigs in blankets, bacon Brussels sprouts, stuffing, butternut, parsnip puree, Yorkshire pudding and a red wine jus

Nut roast Chestnuts, seasonal vegetables & herbs with a rich vegetable jus (*v or vg*)

Christmas veg en croute Christmas spiced vegetables with cranberries and blue cheese wrapped in puff pastry (*v or vg*)

Both come with roast potatoes, carrots, red cabbage, Brussels sprouts, stuffing, butternut, parsnip puree, Yorkshire pudding and a rich veggie jus

Stuffed munchkin pumpkin A mini pumpkin stuffed with a medley of veg & pulses, with seasoned buckwheat, winter greens & vegan jus (*vg*)

Pan-fried fillet of herb crusted hake, served with a dill & chive potato cake, seasonal greens & a parsley sauce (*gf*)

Venison steak, garlic, thyme & rosemary mash, red cabbage & a rich berry jus

Desserts

White chocolate baileys bread & butter pudding

Apple & pecan tart

Traditional Christmas pudding with brandy Chantilly cream (*vg, gf on request*)

Warm chocolate brownie

Spiced fruit Christmas compote with cream or ice cream

Trio of local cheeses with crackers, homemade chutney and garnish (*supplement £4; gf on request*)

Two courses: £28

Three courses: £34

Pre-booking and pre-order required

vg: vegan / v: vegetarian / gf: gluten free

Please inform staff if you have any allergies of which we should be aware