



Festive Menu



27th November – 24th December

2 Courses
£30

3 Courses
£38

Starters

Mini Camembert

Served with fig chutney & crusty bread

Smoked Salmon & Prawn Cocktail

Served with brown bread & onion butter

Brie, Cranberry & Bacon Croquettes

Served with roquette & lemon mayonnaise

Festive Spiced Carrot Soup

Served with a hint of cinnamon & crusty bread

Chicken Liver Pâté

Basted with scotch whisky, crusty bread & onion chutney

Mains

Glazed Pork Belly

Served with spiced red cabbage, port jus & fondant potatoes

Pan-Fried Sea Bass

Served With prawn, garlic citrus hollandaise, crushed new potatoes & roasted sesame tenderstem

Seared Ribeye Steak

Served with London Pride peppercorn sauce, herb tomato halve, braised flat mushroom & home-cut skin on chips (£5 supplement)

Hand-Carved Roast Turkey

Served with pigs in blankets, roast potatoes, stuffing ball, honey roasted carrots, cranberry sauce & gravy

Beetroot & Butternut Squash Wellington

Served with roast potatoes, stuffing ball, roasted carrots & vegetarian gravy

Anchor Festive Burger

Served with brie & bacon, a pig in blanket, spiced cranberry sauce & home-cut chips

Desserts

Christmas Pudding with Brandy Sauce

Apple & Spiced Plum Crumble with Custard

Baileys Crème Brûlée with homemade shortbread

Cheese Board

Served with Danish blue, Brie & goat's cheese with grapes, crackers, celery & onion jam

