

Christmas Day Menu 2020

Fizz on Arrival

Starters

Roast celeriac soup

thyme and stilton croutons

Spiced winter squash (V)

and port chutney timbale

Crayfish cocktail

with a thermidor butter

Maple and pistachio duck parfait

with a spiced orange compote

All starters are served with warm rustic bread.

Mains

Turkey escalope stuffed with bacon, chestnut and cranberry

pigs in blankets and a traditional gravy

Roast sirloin of beef

with a sage, onion and mustard Yorkshire pudding and a red wine gravy

Vegetarian roulade

stuffed with cranberry and stilton with a vegetable gravy

All the above main courses served with roast potatoes, port braised red cabbage, caramelized carrot with shallot, honey roast parsnips, brussel sprouts & a cheesy leek and cauliflower bake

Whole baked rainbow trout

served with pan-fried pancetta, sprouts, green beans and parmentier potatoes, finished with a lemon and parsley butter

Desserts

Warm Christmas pudding

with brandy sauce

Chocolate, orange and Grand Marnier tart

with a rich chocolate sauce and Bourbon vanilla ice cream

Advocatt and cherry trifle

Advocatt soaked sponge layered with rich vanilla custard, cherry compote and chantilly cream

Salted caramel and Bailey's bread and butter pudding

with chocolate ice cream and butterscotch sauce

Tea, coffee and homemade mince pies

The
Anchor
Inn



£60.00 per adult
£38.00 per child

