



Christmas Day

Menu

Spend a Merry Christmas With Us

£100 per person

(v) Vegetarian | (ve) Vegan
(ve*) Vegan on Request | (gf) Gluten Free
(gf*) Gluten Free on Request/Subject to Preparation

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

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£100 per person

❧ AMUSE BUCHE ❧

Selection of Canapés for the table

Starters

Goat's Cheese & Fig Tart (v)

Served on a bed of rocket with onion chutney and a drizzle of hot honey.

Smoked Salmon Bruschetta

On toasted sourdough, topped with a dill cream, pickled shallots and fresh lemon.

Wild Mushroom Soup (v) (*ve)

Infused with thyme and garlic, finished with truffle oil and crispy wild mushrooms, served with croutons.

Slow-Braised Beef Brisket Bon Bons

Served with horseradish mayo, cornichons & pickled shallot.

Crayfish Cocktail Topped with Langoustine

In a classic Marie Rose sauce, topped with a poached langoustine, served with baby gem and lemon.

Venison, Pork Shoulder & Pancetta Terrine

Served with toasted ciabatta and a spiced apple chutney.

Mains

Roasted Vegetable Wellington (v) (*ve)

With roasted potatoes, buttered seasonal greens and a cranberry jus.

Rosemary & Thyme Rib of Beef

Pigs in blankets, sautéed greens, honey-roasted root veg, duck fat roast potatoes, Yorkshire pudding & port jus.

Herb-Crusted Halibut

Served with fondant potatoes, honey-glazed carrots and a Beurre Blanc Sauce.

Christmas Duo of Duck

Roasted duck breast and confit duck bon bon, served with dauphinoise potatoes, braised red cabbage, buttered greens and a cranberry jus.

Traditional Christmas Roast

Sage Butter Roasted Turkey

Served with all the trimmings, honey-glazed roasted carrots, buttered seasonal greens, golden roasted potatoes, pigs in blankets, homemade Yorkshire pudding and rich gravy jus.

Desserts

The Anchor Cheese Board

Local cheeses, crackers, grapes, celery & caramelised onion chutney.

Christmas Toffee Apple Crumble

Infused with cinnamon and toffee, served with warm vanilla custard.

Chocolate Truffle Tart

Chocolate sponge base topped with rich chocolate truffle and a gooey toffee centre finished with a gold shimmering profiterole.

Clementine Festive Posset

Silky Clementine posset, served with a homemade shortbread biscuit.

Winter Berry Eton Mess Cheesecake

Shortbread biscuit base topped with a layer of mulled berry sauce, white chocolate, meringue and mixed berries.

Christmas Pudding (*ve)

With brandy sauce and a rum and raisin ice cream.

**Dishes may vary slightly from the menu depending on stock availability.*