



THE ANCHOR

Christmas 2022

£35 per person

Starters

- Roast Jerusalem artichoke soup, truffle oil **GF**
- Smoked ham hock and corn fed chicken terrine, house pickles (**GF** on request)
- Roast cauliflower with garlic yoghurt and spicy romesco **V/GF** (**VG** on request)
- House cured salmon, pickled cucumber and horseradish crème fraîche **GF**
- Smoked mackerel patè on sourdough toast with lemon horseradish (**GF** on request)

Mains

- Traditional roast turkey, pigs in blankets, heritage carrots, roast potatoes, sprout tops, cranberry stuffing and gravy
- Crispy pork belly, creamy mash, green beans, braised balsamic red cabbage **GF**
- Roast salmon, herb and olive crust, crushed new potatoes, dill and shrimp velouté
- Nut roast, heritage carrots, roast potatoes, sprout tops, stuffing and mushroom gravy **VG**

Puddings

- Vanilla pannacotta and mulled winter fruits **GF**
- Sticky toffee pudding, vanilla ice cream (**VG** on request)
- Christmas Pudding, brandy butter
- Selection of British cheeses, quince and sourdough (sup £5pp)

Please note that our dishes may contain allergens, please notify a member of staff if you have any allergies.
A 10% service charge will be added to your bill.