



Christmas Menu



THE ANCHOR
D A N B U R Y

2 COURSES £30.95 & 3 COURSES £36.95

STARTERS

Sweet Potato & Sage Soup✓

topped with sweet potato crisps & served with a bread roll & butter

Duck Spring Rolls

served with hoisin dip

Prawn & Smoked Salmon Cocktail

with a bread roll & butter

Breaded Brie Wedge

with winter chutney

Creamy Garlic Mushroom Bruschetta✓

with balsamic glaze

MAINS

Venison Sausages

with mashed potato, parsnip croquette, redcurrant & rosemary jus

Roasted Pork Belly

with festive bubble & squeak

Seabass Fillet

with new potatoes, crispy leeks, white wine velouté & a parma ham shard

Mushroom & Butternut Squash Risotto✓

with garlic bread

Roast Turkey or Vegetable Nut Roast✓

with roast potatoes, parsnip, pig in blanket, stuffing & Yorkshire pudding

All main courses are served with chestnut brussels sprouts & mixed vegetables

DESSERT

Winter Spiced Apple & Berry Crumble✓

with custard

Trillionaires Chocolate Torte✓

with double cream

Christmas Pudding✓

with brandy sauce

Limoncello & White Chocolate Cheesecake

with double cream

Strawberry & Champagne Sorbet✓

with a brandy snap

Followed by Mince Pies & Filter Coffee

For all dietary or allergy requirements please contact us on
01245 222457 for more information.

✓ = can be made suitable for Vegans



Christmas

BOOKING FORM



Name/Company Name _____

Telephone _____

Date & Time of Reservation _____

Table Size _____

Please sign to acknowledge that you have read & understood the terms & conditions printed below:

Only 1 booking form per party

Please fill in the box with the number required

Starter

SOUP	DUCK ROLLS	PRWN COCKT	BRIE WEDGE	BRUSCHETTA

Total Number of Starters: _____

Main Course

SAUSAGES	PORK BELLY	SEABASS	RISOTTO	TURKEY	NUT ROAST

Total Number of Main Courses: _____

Dessert

CRUMBLE	TORTE	XMAS PUD	CHEESECAKE	SORBET

Total Number of Desserts: _____

ALLERGY NOTES _____

1. All prices inclusive of VAT. 2. Menu subject to change without notice. 3. A non-refundable deposit of £10 per person is required **NO later than 2 weeks before** booking. 4. Menu pre-order required NO later than 2 weeks before booking, via written booking form or via email, NOT by phone-call. 5. Any cancellations or any reduction in numbers for any reason, (including COVID-19) **on the day of booking** will be charged at the full amount. 6. Strictly one bill per table. 7. For lunchtime bookings please note that the bar will close at 3:30pm & the table to be vacated by 4pm to allow time to reset for the evening. 8. Any **allergies or dietary requirements MUST** be stated at the point of pre-ordering. 9. Please note, a discretionary service charge of 10% will be added to the bill. 10. We cannot guarantee which area you will be dining in beforehand. 11. Large parties may be seated across multiple tables. 12. We recommend that all taxis are booked in advance, we are NOT responsible for booking taxis. 13. Please note **all main courses will be served at the same time**. 14. The two course price is for a starter & main course OR main course & dessert. 15. Additional courses cannot be added after the pre-order is placed.