



Terms & Conditions

1. All prices are inclusive of VAT.
2. Details & prices are correct at time of printing and are subject to change without notice.
- 3.(a) A non-refundable deposit of £10 per person is required payable 14 days after provisional booking is made. If we do not receive a booking form and deposit within this time your booking shall be released without notification.
- 3.(b) Menu pre-order required at least 14 days prior to your booking.
4. In the event of reduction in numbers less than 3 days prior to your booking no refunds will be given and no credit will be given against food and drink.
4. (b) Any cancellations on the day of booking will be charged at the full amount.
5. Parties of 10 or more during December shall only be offered the Christmas Menu.
6. Large parties may be seated on more than one table. We cannot guarantee a specific table or dining area.
7. Strictly ONE bill per table, which is itemised.
8. Individual drinks can be paid for in cash at the bar.
9. For lunchtime bookings please note that the bar will close at 3:30pm and tables to be vacated by 4pm to allow time to reset for the evening.
10. Deposit or Full payments can be made by Mastercard, Visa, Switch, Delta or cash. Company cheques only accepted by prior arrangement.
11. A discretionary 10% service charge is added to all bills for 8 or more people.
12. We would advise that all taxi arrangements be arranged prior to the day of your visit.



Merry Christmas
from everyone at
★ THE ANCHOR ★



Runsell Green | Danbury
CM3 4QZ

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CHRISTMAS MENU



2018

 THE
ANCHOR
DANBURY



STARTERS

Tomato & Red Pepper Soup (V)
served with an artisan roll

Deep-Fried Breaded Brie (V)
served with a cranberry chutney

Chicken Liver & Pork Pate
served with a fig relish & toast

Traditional Prawn Cocktail
served with walnut bread

Stuffed Flatcap Mushroom
topped with Goats Cheese, Roasted Pepper & Pancetta



MAINS

Traditional Turkey
served with a Yorkshire pudding, sage & onion stuffing, pigs in blankets, gravy & roast potatoes

Pan Fried Hake Fillet
with a lemon, cream, wild mushroom & white wine sauce, served with new potatoes

Lamb & Spinach Curry
served with rice, poppadum & naan bread

Butternut Squash, Stilton & Spinach Risotto (V)
served with garlic bread & salad

Chicken Parmigiana
Breaded chicken breast topped with a tomato, mozzarella & basil sauce, served with new potatoes



All dishes served with seasonal vegetables



DESSERTS

Traditional Christmas Pudding
served with brandy custard

Raspberry & White Chocolate Cheesecake
served with double cream

Salted Caramel Profiteroles
filled with rich caramel cream

Chocolate & Hazlenut Bread & Butter Pudding
served with vanilla ice cream

Pear & Mulled Wine Frangipan
served with double cream



FOLLOWED BY
COFFEE
& MINI MINCE PIES

£24.95
per person

Please advise us of any dietary requirements before ordering.

'V' - Vegetarian friendly

BOOKING FORM

Please fill out in full and return with deposit

Name:

Address:

Tel: Mobile:.....

Please sign below to acknowledge that you have read and understood the booking terms & conditions shown in this brochure:

Signed:.....

STARTERS:

- Tomato & Red Pepper Soup (V)
- Deep-Fried Breaded Brie (V)
- Chicken Liver & Pork Pate
- Traditional Prawn Cocktail
- Stuffed Flatcap Mushroom

Number required:

MAIN COURSE:

- Traditional Turkey
- Pan Fried Hake Fillet
- Lamb & Spinach Curry
- Stilton & Spinach Risotto (V)
- Chicken Parmigiana

DESSERTS:

- Christmas Pudding
- Raspberry & White Chocolate Cheesecake
- Salted Caramel Profiteroles
- Bread & Butter Pudding
- Pear & Mulled Wine Frangipan

DETAILS:

No. of covers: Date of reservation:

Time of booking: Deposit paid: £