

CHRISTMAS MENU

STARTER

- Sweet Potato & Coconut Soup ✓
with brown bread & butter
- Wild Mushroom & Shallot Tarts
- Prawn Cocktail
with brown bread & butter
- Breaded Brie Wedge
with a spiced cranberry chutney
- Ham Hock & Cheddar Croquettes

MAIN COURSE

- Roast Turkey
with roast potatoes, parsnip, pig in blanket, stuffing & Yorkshire pudding
- Chicken, Pancetta & Cranberry Pie
with a puff pastry lid & with mashed potato
- Seabass Fillet
on a bed of crushed new potatoes, leeks, capers & lemon oil
- Pork Belly
with mustard mash, apple puree & a cider gravy
- Vegetable Nut Roast ✓
with roast potatoes, parsnip & Yorkshire pudding
- all main courses are served with chestnut brussel sprouts, carrots & broccoli

DESSERT


- Lemon Meringue Pie with Double Cream
- Trillionaires Chocolate Torte with Double Cream ✓
- Christmas Pudding with Brandy Custard
- Irish Cream Cheesecake with Double Cream
- Caramel Apple Cobbler with Custard

**FILTER COFFEE & MINCE PIES
TO FOLLOW**

£31.95 PER PERSON

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

✓ = suitable for Vegans





THE
ANCHOR
DANBURY

CHRISTMAS BOOKING FORM

Name _____

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

Starters

Mains

Desserts

✓ Soup

Turkey

Lemon Meringue

Mushroom Tart

Chicken Pie

✓ Trillionaire's Torte

Prawn Cocktail

Seabass

Christmas Pudding

Brie Wedge

Pork Belly

Cheesecake

Croquettes

✓ Veg Nut Roast

Cobbler

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. We recommend that all taxis are booked in advance, we are NOT responsible for booking taxis.