



CROWN & ANCHOR

Christmas MENU

STARTERS

Garlic Mushrooms with Warm Crusty Bread (V)

Can be served as both vegan and gluten free

Homemade Cream of Leek & Potato Soup with Warm Crusty Bread (V)

Can be served as both vegan and gluten free

Smoked Salmon with Salad & a Citrus Dressing with Warm Crusty Bread

Can be served as gluten free

Homemade Rustic Chicken Liver Pate with Homemade Sweet Onion

Marmalade & Warm Crusty Bread

Can be served as gluten free

MAINS

Roast Turkey served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Chipolata Wrapped in Bacon and Cranberry Sauce

Can be served gluten free

Homemade Smoked Haddock Mornay served with Roast Potatoes & Seasonal Vegetables

Homemade Nutroast with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables (V)

Can be served as vegan

Chicken Breast stuffed with Bacon & Brie in a White Wine & Mushroom sauce served with Roast Potatoes & Seasonal Vegetables

Vegan Sausages served with Roast Potatoes, Seasonal Vegetables & Onion Gravy (VGN)

DESSERTS

Christmas Pudding served with a Brandy Cream Sauce

Biscoff Cheesecake (VGN)

Served with Biscoff crumbs and raspberry coulis

English & French Cheeseboard served with a selection of Crackers

Can be served gluten free

Luxury Chocolate & Coconut Torte (VGN) (GF)

1 COURSE - £15.95 - 2 COURSES £22.95 - 3 COURSES £29.95

CALL 01323 642500 TO ENQUIRE OR BOOK

WE REQUIRE THE NON-REFUNDABLE PAYMENT IN FULL 4 WEEKS BEFORE THE DATE OF YOUR BOOKING