THE CROWN & ANCHOR

Christmas MENU

1 COURSE - £17.95 - 2 COURSES - £24.95 - 3 COURSES - £31.95

STARTERS

Homemade Cream of Leek & Potato Soup
Served with warm crusty bread. Vegan and Gluten Free option available

Smoked Salmon
Served with salad and a citrus dressing and warm crusty bread. Gluten Free option available

Homemade Rustic Chicken Liver Pate
Served with sweet onion marmalade and warm crusty bread. Gluten Free option available

Garlic Mushrooms (V)
Served with warm crusty bread. Vegan and Gluten Free option available

MAIN COURSES

Roast Turkey
Served with roast potatoes, Yorkshire pudding, seasonal vegetables, chipolata wrapped in bacon, stuffing, cranberry sauce and homemade gravy. Gluten Free option available

Chicken Breast stuffed with Bacon & Brie (GF)
Served in a white wine and mushroom sauce with roast potatoes and seasonal vegetables

Homemade Nutroast (V)
Served with roast potatoes, Yorkshire pudding and seasonal vegetables. Vegan & Gluten Free option available

Homemade Smoked Haddock Mornay (GF)
Served with roast potatoes and seasonal vegetables

Vegan Sausages (VG) (GF)
Served with roast potatoes, seasonal vegetables with a homemade onion gravy

DESSERTS

Christmas Pudding
Served with a brandy cream sauce

English & French Cheeseboard
Served with a selection of crackers. Gluten Free option available

Biscoff Cheesecake (VG)
Sprinkled with Biscoff crumbs and a drizzle of raspberry coulis

Luxury Chocolate Truffle Torte (VG) (GF)
Served with a drizzle of raspberry coulis

At The Crown & Anchor, we are pleased to offer a variety of dietary options, however we cannot guarantee against any cross-contamination. Therefore all items may contain gluten, barley, oats, soy, nuts & wheat. Our fried food is cooked in oil that contains GMO soybean. Please ask our staff for more information if you have any allergies or dietary requirements. **Full non-refundable payment is required 4 weeks prior to the booking.**