

£27.50 per head



STARTERS

**Classic Creme Du Barry Soup, Cauliflower, truffle Oil,
Baguette & Butter.**

**Terrine Of Ham Hock With Parsley, Homemade Piccalilli,
Toasted SourDough Bread.**

**Potted Brandade Of Smoked Marinated salmon With Fennel,
Melba Toast, Pickled Cucumber.**

**Carpaccio Of Heritage Beetroot, Goat Cheese, Candied Walnuts,
Baby Herbs.**

MAINS

**Roast Breast Of Turkey , Ballotine Of Leg, Apricot & Chestnut Stuffing,
Roast Potatoes, Pigs In Blankets, Madeira Jus.**

**Venison Wellington En Crouete, Parma ham, Wholegrain Mustard Mash,
Celeriac Puree, Fine Beans.**

**Baked Gratin of South Coast Cod, Tomato Compote, Mushroom,
Wilted Spinach, Champagne Sabayon, Fresh Chives.**

**Pithivier of Butternut Squash, Chestnuts, Sage and Stilton, Roast Potatoes, Wild mushroom, Wilted Spinach,
Champagne Sabayon, fresh Chives.**

DESSERTS

Harvey's Christmas Pudding, Brandy Cream.

**Sherry Trifle Wally Ladd, Cherry Jam, Vintage Sherry, Custard,
Candied Nuts.**

Bitter Chocolate Mousse with Dark Rum, Creme Fraiche.

**Vintage Cheddar, St Giles and Brighton Blue Cheese,
Quince Jelly, Grapes, Celery.**

Tea and Coffee Available

THE ANCHOR TEAM WOULD LIKE TO WISH

EVERYONE A VERY MERRY CHRISTMAS AND A VERY PROSPEROUS NEW YEAR

WE VERY MUCH LOOK FORWARD TO SEEING YOU IN 2019

