

Booking Form - Christmas Day

Please fill out this pre-order form and return it to us. Your booking will not be secured until we have collected a non-refundable deposit of £35 per person.

Preferred sitting: Number of people: Booked by (name): Telephone:					Email:										
Please note that this menu will only be available on Christmas day. Please ask at the bar or look Online for opening times over the festive period.	Seared Pigeon Breast	Gravadlax of Salmon	Steak Tartare	Celeriac, Pine Nut & Crispy Sage Soup	Cauliflower Satay	Classic Prawn & Avocado Cocktail	Roast Crown of Stuffed Sussex Turkey	Seared Loin of Venison	Pan Roast Skate Wing	NutRoast	Christmas Pudding	Warm Mulled Pear	Saffron Pana Cotta	Trio of Sussex Cheeses	
Name	To Start				To Follow					To Finish					
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THE ANCHOR INN

Christmas Fayre
2 Corses 24.95

3 Courses 27.95

To Start

Creamy Spiced Parsnip Soup (V)(GF)(VE)
Local Game Terrine, Mulled Apple Chutney, Melba Toasts (GFO)
Classic Prawn & Avocado Cocktail, Artisan Bread (GFO)
Fricassee of Wild Mushrooms, Blue Cheese Puff Pastry Parcel (V)



To Follow

Roast Crown of Stuffed Sussex Turkey Ballotine, PIB's, Sausage Meat Bread Sauce, Turkey Gravy, Seasonal Vegetables

Venison & Winter Vegetable Pearl Barley Stew, Parsnip Crisps

Salmon & Spinach En Croûte, Thyme & Garlic Roasted New Potatoes, Roast Cauliflower, Lemon & Parsley Butter

Seasonal Root Vegetable & Mixed Nut Roast, Brocolli & Cauliflower Gratin, Herb Roasted Potatoes, Thyme & Cranberry Gravy (VE)(V)(GF)



To Finish

Christmas Pudding, Brandy Cream
Apple & Cinnamon Crumble, Salted Caramel Ice Cream (VE)(GF)
Sticky Toffee Pudding, Hot Toffee Sauce, Clotted Cream Ice Cream (GF)
Passion Fruit Cheesecake, Shortbread Biscuits



Booking Form - Christmas Fayre

Date & time of party: Email:

Please fill out this pre-order form and return it to us. Your booking will not be secured until we have collected a non refundable deposit of £10 per person

Number of people:				☐ Please keep me informed about future offers and special events									
Please note that this menu will not be available on Christmas day Boxing day or New years eve Please ask at the bar or look Online for opening times over the festive period For bookings of more than 10 people please contact the pub directly	Creamy Spiced Parsnip Soup	Local Game Terrine	Classic Prawn & Avocado Cocktail	Puff Pastry Parcel	Roast Crown of Stuffed Sussex Turkey	Venison Stew	Salmon & Spinach En Croûte	Nut Roast	Christmas Pudding	Apple & Cinnamon Crumble	Sticky Toffee Pudding	Passion Fruit Cheesecake	
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THE ANCHOR INN

Christmas Day

Seared Pigeon Breast, Compressed Pear, Hazelnuts, Blue Cheese and Red Wine Jus(GF)

Beetroot, Dill & Gin Cured Gravadlax of Salmon, Celeriac Remoulade, Crispy Caper Berries, Ciabatta Toast(GFO)

Steak Tartare, Quail Egg Yolk, Caper & Shallot Salsa, Melba Toast(GFO)

Celeriac, Pine Nut & Crispy Sage Soup (VE)(V)(GF)

Cauliflower Satay, Peanut Lime & Coriander Warm Salad(GF)

Classic Prawn & Avocado Cocktail, Artisan Bread (GFO)



To Follow

Roast Crown of Stuffed Sussex Turkey Ballotine, PIB's, Sausage Meat Bread Sauce, Seasonal Vegetables, Goose Fat Roast Potatoes, Turkey Gravy

Seared Loin of Venison, Dauphinoise Potatoes, Creamy Pancetta Sprouts, Tarragon Sauteed Wild Mushrooms, Venison Jus(GF)

Pan Roast Skate Wing, Saffron Fondant Potato, Shell Fish Bisque, Pickled Shell Fish(GF)

Seasonal Root Vegetable & Mixed Nut Roast, Broccoli & Cauliflower Gratin, Herb Roasted Potatoes, Thyme & Cranberry Gravy(VE)(V)(GF)



To Finish

Christmas Pudding & Brandy Butter

Warm Mulled Pear, Clotted Cream, Mulled Wine Sauce, Brandy Snap(GFO)

Saffron Pana Cotta, Pistachio Crumb, Pomegranate & White Chocolate(GF)

Trio of Sussex Cheeses(GFO)