



# Christmas Day at The Anchor

## To Start...

Truffle, Celeriac & Artichoke Soup  
bakery cob

Christmas Day Prawn Cocktail  
marie rose crayfish, avocado and chargrilled prawn

Sussex Venison Carpaccio  
capers, maple sour cream, lemon olive oil and toasted foccacia

Goats Cheese Pastry Tartlet  
wild mushroom, chestnut and balsamic glaze

## For Main

Roast Lew Howard's Turkey  
traditional trimmings

Beef Wellington  
greens, beans, broccoli, dauphinoise potatoes

Pan Roasted Halibut  
clams, crispy kale, gnocci and bouillabaisse sauce

Lentil, Cranberry, Chestnut & Pumpkin Roast  
caramelised onion gravy, vegetarian trimmings

## ...To Finish

Passionfruit & Mango Panna Cotta  
almond shortbread crumb GfO

Traditional Christmas Pudding  
courvoisier butter VeO

Dark Chocolate Profiteroles  
candied orange, crumbled brandy snaps

Cheeseboard  
mixed Sussex cheeses, crackers, celery and chutney

