

CHRISTMAS DAY

AT THE ANCHOR INN

STARTER

CHESTNUT, SAGE & CELERIAC SOUP
PRAWN & AVOCADO COCKTAIL
PAN SEARED SCALLOPS, SAFFRON CREAM, DILL & CHIVE
TRUFFLED BREASOLA CROSTINI, PARMESAN
GOAT CHEESE, FIG, CANDIED WALNUTS, FILO PASTRY

MAIN

ROAST CROWN OF TURKEY WITH PIGS IN BLANKETS
-
SIRLOIN STRIP LOIN SUSSEX BEEF & YORKSHIRE PUDDING
-
ROASTED CHESTNUT, CRANBERRY & APRICOT WELLINGTON
One of the above with our classic Christmas trimmings;
Honey roasted heritage carrots and parsnips, sage and onion or
sausagemeat stuffing, savoy cabbage and brussel sprouts
SALMON EN CROUTE
Crushed new potatoes, dill veloute, garlic Tenderstem and kale

DESSERT

CHRISTMAS PUDDING, BRANDY BUTTER
AMARETTO CREME BRULEE, GINGER BREAD BISCUIT
PANETONE TIRAMISU
SALTED CARAMEL & BELGAIN CHOCOLATE FONDANT
BRITISH CHEESE & BISCUITS

☀ Coffee, Tea & Mince Pies ☀

£95 per head
No concessions
01273400418