

The Anchor Inn, Ringmer



Christmas Day

To Begin

Celeriac, Fennel & Nutmeg Soup
with truffle oil, served with beautiful seeded brown baguette (Ve)

Butternut Squash & Sweet Potato Soup
with beautiful seeded brown baguette (Ve)

Pan-Seared Scallops
served with haggis and cauliflower puree (Gf)

Crayfish Cocktail
crayfish, king prawn, avocado, cucumber and watercress in a rich marie rose sauce (Gf)

Charcuterie Board
mixed meats, olives, sun-dried tomatoes with balsamic dip and ciabatta bread (GfO)

And Then

Traditional Crown of Turkey
honey roast parsnips, bacon, chestnut and thyme sprouts, chantenay carrots and mixed greens with sage, onion and cranberry stuffing, sausage meat and delightful gravy (GfO)

Beef Fillet Medallion
parma ham and duxelles in puff pastry with roast potatoes. vegetables as above and red wine jus (GfO)

Portobello Mushroom, Sweet Potato & Stout Open Tart
with all the gorgeous trimmings, minus the naughty meat and dairy bits (Ve, Gf)

Lemon Sole Fillets en Papillote
cooked with dill, courgette, carrot, garlic New potatoes and spring onion (Gf)

Salmon Fillet
served with watercress and parsley cream sauce, mixed vegetables and new potatoes (Gf)

To Finish

Sicilian Lemon Tart
raspberry sorbet

Christmas Pudding
brandy cream

Rich Ferrero Rocher Chocolate Torte
pouring cream

Cheese Board
selection of 4 English cheeses, chutney, grapes and biscuits

Ice Cream
smaller appetite? chose from; christmas pudding, honeycomb, vanilla seed or chocolate fudge

£70 Per head NO Concessions Strictly non refundable £25 Deposit per person.