

BLUE ANCHOR INN CHRISTMAS LUNCH

£20.95

Starters

Spiced Carrot & Red Lentil Soup with Coriander Pesto (Ve) *
Served with Organic crusty bread

Game Terrine, Wrapped in Serrano Ham *
Cranberry & orange compote & toasted croutes

Home-Cured Salmon with Whisky & Treacle (Gf)
With pepper chutney & fresh watercress

Baked Beetroot & Goats Cheese Tarte Tatin (V)
With fresh rocket, pickled beetroot & balsamic syrup

Main Courses

Traditional Roasted Turkey *
Sage & onion stuffing, pig in blanket & cranberry sauce

Pan-Roasted Pheasant Supreme Wrapped in Serrano Ham *
On bubble & squeak with a red wine jus

Pan-Fried Sea Bream Fillet (GF)
On wilted spinach & chorizo, with salsa verde

Gnocchi with Roasted Squash (V)
In a sage cream sauce, topped with roasted pecans & fresh rocket

All served with a selection of seasonal vegetables, new potatoes & roasties

Puddings

Traditional Christmas Pudding
Brandy sauce

Baked Vanilla Cheesecake
With macerated fruits

Blackberry & Orange Crème Brulee *

Selection of Welsh Cheeses
Apple & tomato chutney, & a selection of biscuits

Freshly brewed coffee & Warm Mince pies to finish

(GF) Indicates this dish is gluten free
* Indicates this dish can be adapted
to be gluten free
(V) Indicates this dish is suitable for
vegetarians
(Ve) indicates this dish is suitable for
Vegans