

BLUE ANCHOR INN CHRISTMAS LUNCH

£24.95

Starters

Roasted Parsnip & Apple Soup (Ve) *
Served with Organic crusty bread

Home-Cured Mulled Wine Spiced Salmon (Gf)
With avocado cream & pickles

Confit Pheasant & Duck Leg Croquettes
Clementine salad & Grand Marnier coulis

Goats Cheese & Beetroot Salad (V) (Gf)
Finished with toasted walnuts & beetroot coulis

Main Courses

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

Slow Braised Belly Pork *
With breaded black pudding fritter, cider & sage sauce

Grilled Fillets of Plaice (Gf)
With toasted almond & caper butter

Homemade Nut-Roast (Ve)
Flavoured with cranberries, a hint of chilli, served with caramelised onion gravy

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

Puddings

Traditional Christmas Pudding
Brandy sauce

Baked Pear, Almond & Cardamom Slice
With vanilla ice cream

Mint Chocolate Panna Cotta
With pistachio crumb & chocolate sauce

Raspberry & Baileys Crème Brulee *
With homemade shortbread

(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