



BLUE ANCHOR INN CHRISTMAS LUNCH

£19.95

Starters

Spiced Carrot & Sweet Potato Soup (V) *

Served with crusty organic bread

Salt Beef Brisket (GF)

With smoked paprika aioli & pickled onions

Sun-dried Tomato, Lentil, Spinach & Goats Cheese Filo Parcel (V)

With herb creme fraiche

Main Courses

Roast Glamorgan Turkey *

With sage & onion stuffing, pig in blanket & cranberry sauce

Cured Bacon Chop *

With braised red cabbage, a black pudding croquette & apple sauce

Grilled Cod Fillet *

Topped with a crab welsh rarebit, roasted cherry tomatoes & salsa verde

Vegetable Crumble (V)

Seasonal vegetables in a rich creamy herb sauce, topped with a buttery savoury crumble topping

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

Puddings

Traditional Christmas Pudding

Served with Brandy sauce

Baked Madagascan Vanilla Cheesecake

With mulled winter fruits

Chocolate Crème Brulee *

With a cherry compote

Freshly Brewed Coffee & 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