



BLUE ANCHOR INN CHRISTMAS LUNCH

£20.95

Starters

Spiced Winter Vegetable Soup (V) *

Served with Organic crusty bread

Deep Fried Smoked Bacon, Black Pudding & Cheese Fritter

Courgette, pear & apple coleslaw

Baked Red Onion, Fig & Goats Cheese Tartlet (V)

Pickled red onion, watercress w& balsamic glaze

Main Courses

Traditional Roasted Turkey *

Sage & onion stuffing, pig in blanket & cranberry sauce

Homemade Venison Faggots

Parsnip mash, gravy & parsnip crisps

Pan-Fried Fillet of Sea Bream (GF)

Peas a la francaise & a lemon herb butter

Glamorgan Cheese Sausage Pattie (V)

Chargrilled baby leeks & hollandaise sauce

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

Puddings

Traditional Christmas Pudding

Brandy sauce

Salted Caramel Popcorn Cheesecake

Blackberry & Orange Crème Brulee *

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