

# Blue Anchor Inn

£22.75

## Christmas Party Evening Menu

### **Parsnip & Apple Soup**

*With organic French bread*

### **Chicken Liver Parfait**

*Served with marrow chutney & toasted ciabatta*

### **Home-Cured Honey & Whisky Salmon**

*With an orange & watercress salad*

### **Paupiette of Wood Pigeon**

*Wrapped in savoy cabbage & smoked pancetta served with ruby coleslaw*

### **Warm Poached Pear**

*Glazed with Perl Las cheese with cranberry & walnut salad*

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### **Butter Roasted Glamorgan Turkey**

*With traditional garnish, sage & chestnut stuffing & cranberry sauce*

### **Pan-Fried Supreme of Pheasant**

*Confit thigh, braised red cabbage, crispy onions & game jus*

### **Pan-Seared Swordfish Loin**

*Served with cucumber, red onion salsa & tikka marsala sauce*

### **Slow Braised Belly Pork**

*On bubble & squeak with baby carrots & onion & thyme sauce*

### **Roasted Salmon Fillet**

*Set on a crab, lemon & tarragon risotto*

### **Roasted Butternut Squash & Red Pepper Tartlet**

*Topped with parmesan crumble & a marinated mixed bean salad*

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### **Traditional Christmas Pudding**

*With Brandy sauce*

### **Lemon Posset**

*With macerated dried fruits & homemade shortbread*

### **Baked Caramelised Apple & Frangipane Tart**

*With a vanilla mascarpone cream*

### **Coffee & Amaretto Crème Brulee**

*Served with Amaretti biscuits*

### **Chefs Selection of Welsh Cheeses**

*Served with biscuits, grapes & celery*

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### **Freshly Brewed Coffee & Mince Pies**