The Blue Anchor Inn

FREE HOUSE & RESTAURANT



EST. 1380

FESTIVE SEASON MENU

Start

Roasted Sweet Potato & Coconut Soup – With warming spices & a kick of fresh ginger, served with organic crusty bread (Ve) *

Grilled Mackerel Fillet – Clementine gel & pickled vegetables (Gf)

Breaded Beef Brisket & Stilton Croquette – Red onion marmalade

Vegan Feta, Beetroot & Thyme Shortcrust Tart – Beetroot coulis & fresh watercress (Ve)

Wild Boar & Redcurrant Terrine – Fig chutney, endive & rocket salad

Bloody Mary Prawn Cocktail – Toasted sourdough & mango salsa *

Main

Roasted Breast of Welsh Reared Turkey–Sage & onion stuffing, pig in a blanket, cranberry sauce & turkey gravy*

Local Pheasant Breast En Croûte – Stuffed with pork & sage, wrapped in bacon & encased in pastry, with a blackberry & port jus

Pepper-Crusted, Slow Cooked Rib of Beef – Mulled wine gravy *

Chestnut, Parsnip & Cranberry Festive Roast – Thyme & onion gravy (Ve)

Roasted Salmon Supreme – Topped with a hazelnut crumb, served with a celeriac & thyme velouté *

Vegan Wellington – Mushroom, sweet potato, caramelised onion & sage encased in puff pastry, served with a red pepper coulis (Ve)

All served with a selection of seasonal vegetables, new potatoes & roasties (Ve)*

Pudding

Traditional Christmas Pudding – Brandy sauce

Hazelnut Crème Brûlée – Shortbread biscuit *

Espresso Martini Trifle – Amaretti biscuit base, chocolate custard & Kahlúa whipped cream

Biscoff & Vanilla Cheesecake – Finished with a scattering of honeycomb
A cherry & chocolate cheesecake option is also available for our Vegan/gluten free guests

Dark Chocolate & Orange Slice – Orange sorbet (Gf)

Selection of Welsh Cheese – Apple & tomato chutney, savoury biscuits

Freshly brewed coffee & warm mince pies to finish

EVENING THREE COURSE £40 / TWO COURSE £34
LUNCH THREE COURSE £36 / TWO COURSE £32

(VE) Indicates this dish is suitable for vegans *(Gf) Indicates this dish is gluten free* ** Indicates this dish can be adapted to be gluten free*

(V) Indicates this dish is suitable for vegetarian *(Ve*) Indicates this dish can be adapted to be vegan*