

The Blue Anchor Inn

FREE HOUSE & RESTAURANT



EST. 1380

FESTIVE SEASON MENU

Start

Roasted Root Vegetable & Lentil Soup – Flavoured with sun-dried tomato, with organic crusty bread (Ve) *

Crab & Prawn Croquette – On celeriac purée

Home-Cured Spiced Mulled Wine Salmon – Pickles & buttered brown bread *

Deep-Fried Cauliflower Fritters – Snowdonia cheddar cheese sauce (V)

Game Terrine Wrapped in Serrano Ham – Seasonal chutney & toasted croutes *

Salted & Sliced Beef Brisket – Served chilled, with smoked paprika aioli, rocket & parmesan (Gf)

Main

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

Local Pheasant Breast En Croûte – Wrapped in Parma ham, stuffed with pork & sage, with a forest mushroom & red wine sauce

Pan-Fried Fillets of Bream – With a white wine, prawn & dill sauce

Sirloin of Beef – Pink peppercorn & brandy cream sauce (served medium-rare unless specified)

Chestnut Mushroom, Parsnip & Cranberry Festive Roast, With a Hint of Chilli (Ve)
Thyme & onion gravy

Roasted Supreme of Salmon – With a rosemary & pomegranate glaze (Gf)

Beetroot, Brie & Squash Tart – With a touch of truffle & beetroot coulis (V) (Gf)

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

Pudding

Traditional Christmas Pudding – Brandy sauce

Pumpkin Spiced Crème Brûlée – Shortbread biscuit *

Black Forest Trifle – Kirsch-soaked chocolate sponge, black cherries, chocolate custard & Chantilly cream

Baked Passion Fruit & Mandarin Cheesecake – Passion fruit coulis (Gf)
We also have a cherry & chocolate cheesecake option for our Vegan/gluten free guests

Sticky Date & Stem Ginger Pudding – Vanilla ice cream & toffee sauce

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

Freshly brewed coffee & warm mince pies to finish

EVENING THREE COURSE £39

LUNCH THREE COURSE £35

*(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*