

ANCHOR INN

— AT LOWER FROYLE —

CHRISTMAS DAY

£79 per person

Amuse-bouche

-

Roasted parsnip soup, honey caviar and a thyme parsnip crisp

Tea-smoked pigeon, pickled chestnut and mushroom pithivier

Hay-baked sweet potato, cannelloni, lemon and parmesan velouté

Smoked salmon roulade, beetroot and lemon flatbread

Confit rabbit terrine, sultana chutney and tarragon focaccia

-

All served with sharing dishes of seasonal vegetables

Burlton Farm roasted turkey, roasted potatoes, pigs in blankets, stuffing, Yorkshire pudding and cranberry sauce

Lobster ravioli, spiced tomato bisque, samphire and cumin rösti

Sirloin of Hampshire beef, roasted potatoes, Yorkshire pudding and horseradish

Roasted cauliflower orzo, braised chicory, ceps and truffle

Haunch of venison, black pudding, dauphinoise, crispy shallot and juniper jus

-

Peanut butter éclair, raspberry sorbet and chocolate tuile

Christmas pudding, brandy & white chocolate and cranberry sorbet

Grand Marnier trifle, orange and gingerbread

Warm apple crumble, pecan ice cream and lemon

Selection of British cheeses, chutney, fruit and crackers

-

Coffee | tea | petit fours

A discretionary 10% service charge will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.