

ANCHOR INN

— AT LOWER FROYLE —

CHRISTMAS PARTY

£25.50 for two courses

£29.50 for three courses

Celeriac & apple soup and walnut gnocchi

Beetroot panna cotta, charred salsify and crispy shallot

Chicken & wild mushroom terrine, sultana chutney and rye croute

Soused mackerel, pomegranate salsa and horseradish

Lobster tortelloni, pickled lemon, bisque and dill foam (£2.50 supplement)

Burlton Farm roasted turkey, roasted potatoes, pigs in blankets, cranberry sauce
and seasonal vegetables

Confit pork belly, grain mustard pommes anna and cider & sage jus

Cornish cod fillet, wilted spinach, mussel beurre blanc and saffron fondant

Artichoke & tarragon polenta, spinach velouté, truffle and poached egg

Rib eye steak, triple-cooked chips, mushroom, tomato and Béarnaise sauce

(£5 supplement)

Christmas pudding, brandy cream and spiced cranberry sorbet

Set toffee cream, pecan crumble and apple

Grand Marnier trifle, orange and gingerbread

Dark chocolate mousse, peanut butter ice cream and raspberry coulis

British cheeses, chutney and crackers

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.