

# ANCHOR INN

— AT LOWER FROYLE —

## CHRISTMAS DAY

£79 per person

Amuse-bouche

Parsnip soup, honey, deep fried blue cheese with parsnip crisps

Game terrine, pistachio, burnt apple, homemade bread

Slow cooked hens egg, Jerusalem artichoke purée, salsify and truffles

Smoked salmon, horseradish cream, blinis and Avruga caviar

Burton farm turkey with truffle and all the trimmings

Beef fillet, cep purée, watercress and confit shallot

Stone bass, sparkling wine butter sauce, samphire and mussels

Salt baked celeriac tart, chestnuts, wild mushrooms and truffle cream

Chocolate peanut butter tart and banana

Spiced orange custard and burnt sugar

Christmas pudding and brandy cream

British cheese selection, crackers and chutney

Coffee or tea and 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.