



Christmas at The Hope Anchor.....

Jerusalem Artichoke Soup

Served with truffle croutons and parmesan shavings

Smoked Haddock

Served with celeriac salad and smoked streaky bacon

Chicken Terrine

Served with leeks and apricots

Baked Whole Camembert

served with garlic oil, warm ciabatta bread and a sprig of rosemary

Wild Mushrooms on Toast

served with a soft poached duck egg and pea shoots

Succulent Rosemary & Thyme Turkey Breast

Served with rosemary potatoes, traditional root vegetables, buttered Brussel sprouts, homemade sage & onion stuffing, pigs in blanket all drizzled in chef's traditional turkey gravy

Pan fried turbot

served with cauliflower carpaccio, sauté of sprout leaves, cockles and beurre blanc

Crispy Pork Belly & Locally Sourced Scallops

served with gallotinne potatoes and smoked chorizo sauce

Homemade Tagliatelle

served with wild mushrooms, truffle oil and vegetarian parmesan

Chefs own Nutroast

Served with rosemary potatoes, traditional root vegetables, buttered Brussel sprouts, homemade sage & onion stuffing, drizzled in vegetable gravy

Traditional Christmas Pudding

served with brandy sauce

Broad oak Cheddar & Mrs Bells Blue

served with quince jelly, artizonal crackers, and chutney

Panettone Pudding

served with homemade custard and winter berries

Spiced Red Wine Poached Pears

served with vanilla mascarpone whipped cream

Vanilla Crème Brulee

served with seasonal berries and shortbread crumbs

Coffee & Mince Pies

£79.95 per person

