

THE ANCHOR  PUB & KITCHEN

CHRISTMAS FAYRE
PRE-ORDER BOOKING FORM

FULL NAME:.....

CONTACT TEL/MOBILE NUMBER:.....

CONTACT EMAIL:.....

ANY DIETARY REQUIREMENTS:.....

HOW MANY IN PARTY:..... DATE OF PARTY:.....

TOTAL PAID £

LUNCH & DINNER OPTIONS: 2-COURSE MENU £23.95 PER PERSON

Children U12 half portions 3-COURSE MENU £31.95 PER PERSON

999 & Blue Light Badge Holders ~ 10% off Monday to Wednesday

PLEASE COMPLETE NUMBER REQUIRED IN THE BOX

STARTER:

- Chicken liver pate** with red onion marmalade, charred brioche loaf
- Proper prawn cocktail** with spicy cocktail sauce, granary bread & butter
- Wild mushroom soup** with truffle cream, crusty bread & butter
- Burrata cheese** with confit artisan tomato & basil oil

MAIN:

- Roast Worcestershire turkey**, apricot pork stuffing & pigs in blankets, roast thyme potatoes, sautéed vegetables, turkey gravy
- Vegan seeded vegetable tart** with Italian vegetables, tomato basil sauce
- Grilled hake**, with black olive tapenade crumb, celeriac purée, tender stem broccoli
- Braised beef blade**, with chive mash potatoes, glazed carrots & red wine sauce

SWEET:

- Apricot bread & butter pudding** served with vanilla custard
- Double chocolate brownie** served with vanilla ice cream
- Basque cheesecake** served with winter raspberry
- Assorted cheese plate** served with red onion marmalade, crackers & dried fruit

THE ANCHOR  PUB & KITCHEN

Merry
Christmas



CHRISTMAS FAYRE MENU
& PRE-ORDER BOOKING FORM

*Come to eat, drink & be merry!
Enjoy Christmas dining
at The Anchor*



**AVAILABLE 1 TO 23 DECEMBER 2023
LUNCH & DINNER**

3-COURSE MENU £31.95 PER PERSON

2-COURSE MENU £23.95 PER PERSON

Children U12 half portion | 999 & Blue Light Badge Holders ~ 10% off Monday to Wednesday

**BOOKING FORM OVERLEAF
TO BE COMPLETED & RETURNED
BY 1.11.2023 WITH FULL PAYMENT**



*Merry Christmas
& Happy New Year
from The Anchor Team*



THE ANCHOR PUB & KITCHEN, 54 DIGLIS ROAD, WORCESTER, WR5 3BW
BOOKINGS & ENQUIRIES: ANCHORDIGLIS@GMAIL.COM | TEL 01905 351094



CHRISTMAS FAYRE MENU



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