

THE ANCHOR  PUB & KITCHEN

CHRISTMAS DAY
PRE-ORDER BOOKING FORM

FULL NAME:.....

CONTACT TEL/MOBILE NUMBER:.....

CONTACT EMAIL:.....

ANY DIETARY REQUIREMENTS:.....

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

SEATED AT 12 O'CLOCK PROMPT

TOTAL PAID £

3-COURSE MENU £98 PER PERSON | CHILDREN U12 £65

PLEASE COMPLETE NUMBER REQUIRED IN THE BOX

STARTER:

- Hand dived scallops with crispy chicken skin & celeriac purée
- Wild mushroom soup with truffle cream, crusty bread & butter
- Burrata cheese with confit artisan tomato & basil oil
- Hand-picked crab with smoked trout & watercress salad
- Beef fillet tartare with anchovy aioli, Tabasco & cornichon

MAIN:

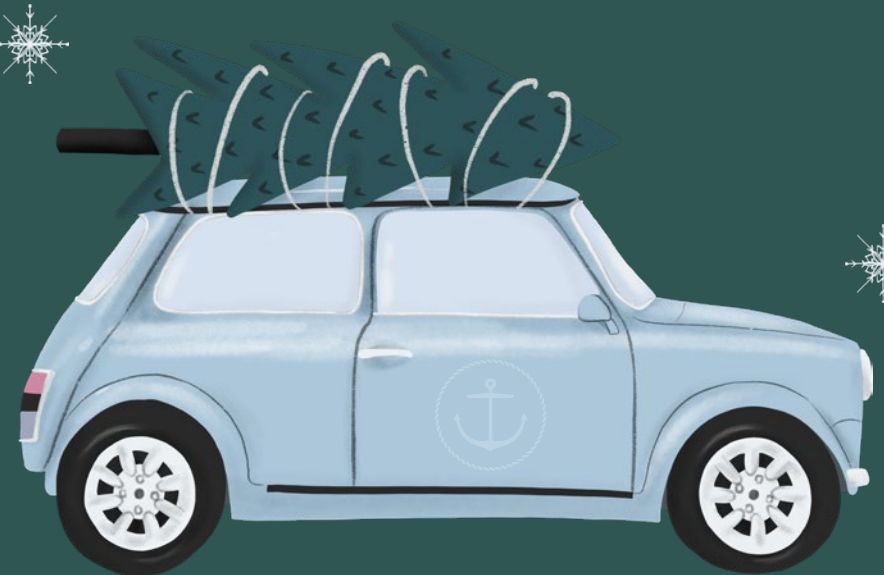
- Roast Worcestershire turkey with apricot pork stuffing & pigs in blankets, roast thyme potatoes, sautéed vegetables & turkey gravy
- Vegan seeded vegetable tart with Italian vegetables & tomato basil sauce
- Roast wild turbot fillet with Orkney mussels, baby potatoes, baby leeks & chervil cream
- Fillet steak with celeriac purée, sautéed potatoes, tender stem broccoli, madeira jus
- Gressingham duck breast (pink) with shallot puree, thyme roast carrots & a gooseberry duck jus

SWEET:

- Double chocolate brownie served with vanilla ice cream
- Basque cheesecake served with winter raspberry
- Pistachio & apricot frangipane served with vanilla custard
- Assorted cheese plate served with red onion marmalade, crackers & dried fruit

THE ANCHOR  PUB & KITCHEN

Merry
Christmas



CHRISTMAS DAY MENU
& PRE-ORDER BOOKING FORM

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

25 DECEMBER 2023

SEATED AT 12 NOON

3-COURSE MENU £98 PER PERSON

(CHILDREN UNDER 12YRS £65)

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 DAY MENU

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- Wild mushroom soup** with truffle cream, crusty bread & butter
- Burrata cheese** with confit artisan tomato & basil oil
- Hand-picked crab** with smoked trout & watercress salad
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MAIN:

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