



# CHRISTMAS FAYRE MENU



## STARTER -

**Roasted Thyme, Tomato & Bell pepper soup** with crusty bread & butter (GFO)

**Prawn & Crayfish cocktail** with Marie rose sauce, granary bread & butter (GFO)

**Sautéed garlic button mushrooms** served in a brie and herb cream sauce, served on brioche toast (GFO)

**Homemade Chicken Liver Pate** served with red onion chutney, crusty bread & butter (GFO)

## MAIN -

**Roast Worcestershire Turkey** with apricot & thyme stuffing, pigs in blankets, roasted thyme & garlic potatoes, sautéed seasonal vegetables & a rich Christmas gravy (GFO)

**South Coast Seabass Fillet** with new potatoes, tender stem and a chive and crayfish sauce.

**Braised feather blade of beef** with creamy chive mashed potatoes, roasted thyme carrots & a rich wine jus (GFO)

**Roasted peppers, aubergine & goats cheese stack** with a sunblush tomato & spinach risotto (V)

## DESSERT -

**Traditional Christmas steamed pudding** served with vanilla custard

**Double chocolate brownie** served warm with vanilla ice cream & chocolate sauce (GF)

**Brulée'd Citrus Lemon Tarte** with berry compote

**Cheese plate**, Stilton, Brie & mature cheddar cheese served with onion chutney & crackers (GFO)

3 Course Menu - £29.95 pp  
2 Course Menu - £23.95 pp

ANCHOR PUB & KITCHEN



Merry Christmas

CHRISTMAS FAYRE MENU  
& PRE ORDER FORM





## PRE-ORDER and BOOKING FORM

Full Name: .....

Contact Tel/Mobile Number: .....

Contact Email: .....

Any dietary requirements: .....

How many in party (Total)..... Adults.....

Deposit paid £ ..... Date: ..... Full amount paid £ ..... Date: .....

PLEASE FILL IN TOTAL NUMBER REQUIRED IN EACH THE BOX -

### STARTER:

- ☐ **Roasted Thyme, Tomato & Bell pepper Soup** with crusty bread & butter (GFO)
- ☐ **Prawn & Crayfish Cocktail** with Marie rose sauce, granary bread & butter (GFO)
- ☐ **Sautéed Garlic Button Mushrooms** served in a brie & herb cream sauce, served on crusty bread. (GFO)
- ☐ **Homemade Chicken Liver Pate** served with red onion chutney, toasted brioche & butter (GFO)

### MAIN:

- ☐ **Roast Worcestershire Turkey** with apricot & thyme stuffing, pigs in blankets, roasted thyme & garlic potatoes, sautéed seasonal vegetables & a rich Christmas gravy (GFO)
- ☐ **South Coast Seabass Fillet** with new potatoes, tender stem and a chive and crayfish sauce.
- ☐ **Braised feather blade of beef** with creamy chive mashed potatoes, roasted thyme carrots & a rich wine jus (GFO)
- ☐ **Roasted peppers, aubergine & goats cheese stack** with a sunblush tomato & spinach risotto (V)

### DESSERT:

- ☐ **Traditional Christmas Pudding** served with vanilla custard
- ☐ **Double Chocolate Brownie** served warm, with vanilla ice cream & chocolate sauce (GFO)
- ☐ **Brulée'd Citrus Lemon Tarte** with berry compote.
- ☐ **Cheese Plate**, Stilton, Brie & Mature Cheddar with onion chutney & crackers (GFO)

# CHRISTMAS PARTIES 2025

Available Monday to Saturday from  
1<sup>st</sup> to 24<sup>th</sup> December 2025.  
Lunch and Dinner.

**3 COURSE MENU - £29.00 pp**  
**2 COURSE MENU - £23.00 pp**

*Bluelight holders discount Monday - Wednesday*  
2 course £20.00 / 3 course £26.00

Booking form to be completed and  
returned with a deposit of £10 per head.

THE ANCHOR PUB & KITCHEN

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