

CHRISTMAS EVENTS

BREAKFAST WITH SANTA

Sunday 15th December – from 9.30am

Join Santa for a special festive breakfast where younger visitors can give him their Christmas list before having a family photo - **£15pp**

Adults – Full English and hot beverage

Children – Child's breakfast, juice and gift from Santa

CRAFT A FESTIVE WREATH

Tuesday 3rd December – from 6.30pm

Wednesday 4th December – from 6.30pm

Create your own Christmas wreath made up of mixed foliage and other natural decorations. Includes a glass of bucks fizz - **£35pp**

NEW YEAR'S EVE

BAR OPEN AS NORMAL | DJ TILL LATE | FREE ENTRY

7.15pm arrival | 7.30pm service

Enjoy an evening of award-winning pies, followed by a good old fashioned knees up to welcome in 2020 - **£30pp**

Arrival Prosecco | Antipasto for the table | Pie, chips and mushy peas

Sharing dessert platter | Limoncello to finish

BOXING DAY

3 course £22.95 | £5 deposit pp

See website for menu

NEW YEAR'S DAY

3 course £22.95 | £5 deposit pp

See website for menu

Book now: bookings@thecrownandanchor.com | 01226 387 200

The Crown and Anchor, Barugh Lane, Barnsley, S75 1LL

Terms and Conditions: For all festive & NYE bookings we require a £5 deposit pp & your parties pre order 7 days prior. £20pp deposit is required to secure Christmas Day bookings and full payment is due by 11/11/19. For cancellation policy please see our website. **Allergens:** Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Full allergen information is available upon request, including allergen-free options - please speak to the manager or visit our website.

Key: **V** Vegetarian, **VO** Vegetarian Option Available, **VG** Vegan, **VGO** Vegan Option Available.

CROWN & ANCHOR

BARUGH GREEN

MERRY
CHRISTMAS
& HAPPY
NEW YEAR

DINE WITH US

Mon - Wed until
11/12/19 and get
3 courses £19.95

FESTIVE MENU

Available from 20th November

3 courses £23.95 | 3 courses & a drink £27.50

STARTERS

- Creamy Jerusalem artichoke soup with chestnut crème fraîche and crusty cob **VG**
- Coldwater prawns with bloody mary sauce and buttered brown bread
- Chicken liver, rum and raisin pâté with Christingle chutney and ciabatta snacks
- Poached pear & Webster's Stilton cheesecake with an oatcake base and mulled wine glaze **V**
- Cranberry, hazelnut & Bute Island Feta arancini with Stone's Ginger Wine relish **VG**

MAINS

Served with all the festive trimmings

- Slow braised shin of beef with creamy potatoes, shallot and pancetta jam
- Pan-fried salmon with saffron duchess potatoes and cherry tomato & crayfish bisque
- Roast Yorkshire turkey breast with cranberry and sage stuffing and pigs in blankets
- Sweet potato, apricot, & chestnut loaf with honey glazed figs **V**
- Roasted parsnip, pine nut & leek pasty with hot beetroot, apple and horseradish chutney **VG**
- Maple glazed pork belly & crispy crackling with parsnip and apple mash

DESSERTS

- Christmas pudding with rum sauce **V**
- White chocolate & cranberry bread & butter pudding with satsuma and cranberry syrup **V**
- Chocolate, cherry & honeycomb parfait with a cherry gel **VG**
- Coffee & whisky baked cheesecake with caramel sauce and espresso marshmallows **V**
- Caramel panna cotta with mulled poached pear and praline crumble

CHRISTMAS DAY

First sitting 12pm - 2.30pm | Second sitting 3pm - 5.30pm

AMUSE BOUCHE

Whipped goat's cheese with crispy fried shallot on pumpernickel **VG**

STARTERS

- Twice baked soufflé with wild mushroom, Yorkshire blue cheese and truffle oil **V**
- Sheffield Dry Gin cured salmon with celeriac remoulade, pickled beetroot and herb oil
- Pan-seared wood pigeon breast with spiced butternut squash purée,
toasted almonds and Ribblesdale goat's cheese crumb
- Courgette, mozzarella and tarragon tart with crushed pistachios and spiced plum chutney **VG**

MAINS

Served with all the festive trimmings

- Roasted 28-day aged beef ribeye with salt crusted bone marrow, roasted shallot,
corn beef hash cake and Yorkshire pudding
- Roast Yorkshire Bronze turkey with bacon, walnut and sage stuffing,
Yorkshire pudding and duck fat roast potatoes
- Pan-fried sea bass with pea velouté, celeriac dauphinoise and caramelised fig
- Filo crown of parsnip and pomegranate with sage hominy and shallot gravy **VG**

DESSERTS

- Christmas pudding with rum and raisin parfait **V**
- Chocolate and clementine tart with mulled clementine sorbet **V**
- Sticky figgy pudding with salted caramel sauce **V**
- Apple and pear tarte tatin with cinnamon yoghurt **VG**

KIDS' CHRISTMAS DAY

STARTERS

- Tomato soup with breadsticks **VG**
- Christmas tree cheese on toast **V**
- Pigs in blankets with apple sauce
- Mozzarella sticks with cherry tomatoes **V**
- Beetroot falafel with tahini yoghurt **VG**

MAINS

Served with all the festive trimmings

- Parmesan crusted turkey nuggets with roast potatoes and vegetables
- Baked egg, potato and bacon with carrots and Brussels sprouts **V**
- Jingle bells salmon pasta
- Baked firecracker cauliflower with roast potatoes **VG**
- Small roast turkey or beef with roast potatoes, carrots and Brussels sprouts

DESSERTS

- Marshmallow and fruit kebabs with Toblerone sauce **V**
- Snowman ice cream **V**
- Panettone perdu with vanilla cream **V**
- Apple pie and maple syrup with cinnamon ice cream **V**

BOOK EARLY

Book our festive menu for 10 or more before 30th September and choose from:
A FREE Christmas cocktail for all, or £50 voucher redeemable in Jan 2020