CHRISTMAS EVENTS



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 - $\pounds15pp$



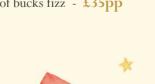
Adults – Full English and hot beverage
Children – Child's breakfast, juice and gift from Santa

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



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 vGO





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

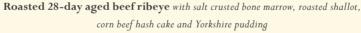
Courgette, mozzarella and tarragon tart with crushed pistachios and spiced plum chutney vg



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→ MAINS **→**

Served with all the festive trimmings



 ${\bf Roast\ Yorkshire\ Bronze\ turkey\ \it with\ \it bacon,\ \it walnut\ \it and\ \it sage\ \it stuffing,}$

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 vo







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





£30 PER CHILD Under 12's

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



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