

The Crown & Anchor Shared Festive Menu 2019

ALLERGEN GUIDE - IMPORTANT INFORMATION:

If you have a question, food allergy or intolerance, please let us know before placing your order.
Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients.

Fish and poultry products may contain small bones.

V: vegetarian, **VO:** vegetarian option available, **VG:** vegan, **VGO:** vegan option available

Gluten intolerance? Dishes marked with ♦ can be adapted at your request, please ask.

STARTERS

- ♦ Creamy Jerusalem artichoke soup ^{VG}

Contains: Celery, Gluten, Nuts, Soya

- ♦ Coldwater prawns

Contains: Celery, Gluten, Crustaceans, Eggs, Milk, Sulphites

Chicken liver, rum & raisin pâté

Contains: Gluten, Milk, Sulphites

Poached pear & Stilton cheesecake ^V

Contains: Gluten, Eggs, Milk, Sulphites

Cranberry, hazelnut &

Bute Island Feta arancini ^{VG}

Contains: Celery, Gluten, Nuts, Sulphites

MAINS

Slow braised shin of beef

Contains: Milk, Sulphites

Pan-fried salmon

Contains: Celery, Crustaceans, Eggs, Fish, Milk, Sulphites

Roast Yorkshire turkey breast

Contains: Gluten, Milk

Sweet potato, apricot, & chestnut loaf ^V

Contains: Milk, Nuts, Sulphites

Roasted parsnip, pine nut & leek pasty ^{VG}

Contains: Gluten, Sulphites

Maple glazed pork belly

Contains: Milk

DESSERTS

Christmas pudding ^V

Contains: Gluten, Soya, Sulphites

White chocolate & cranberry bread & butter pudding ^V

Contains: Gluten, Eggs, Milk, Sulphites

Chocolate, cherry & honeycomb parfait ^{VG}

Contains: Soya

Coffee & whisky baked cheesecake ^V

Contains: Gluten, Eggs, Milk, Sulphites

Caramel panna cotta

Contains: Nuts, Soya, Sulphites