



CHRISTMAS DAY



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

£65 per adult | £30 per child

AMUSE BOUCHE

Bloody Mary gazpacho with crab

STARTERS

Cream of wild mushroom soup with crusty baguette **VG**

Smoked salmon terrine with ciabatta snacks

Maple roasted figs with feta and candied pecans **VG**

Seared pigeon breast with beetroot three ways

MAINS

28 day dry aged roast sirloin of beef with oxtail bon bon, confit shallot and bayonnaise mustard

Roast breast of Yorkshire bronze turkey with gingerbread stuffing and bread sauce

Pan seared fillet of halibut with puy lentils and fennel sausage

Spanakopita with flageolet beans, vegan chorizo and heritage tomatoes **VG**

DESSERTS

Christmas pudding with brandy sauce **VG**

Treacle tart with clotted cream ice cream **V**

Baked white chocolate, pistachio and cranberry cheesecake with mulled raspberry coulis **V**

Cardamom and orange torte with marzipan pastry and nutmeg ice cream **V**

Trio of festive ice cream with mulled wine syrup **VG**



Book now: thecrownandanchor.com | 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. NYE full payment by 15th December. £20pp deposit is required to secure Christmas Day bookings and full payment is due by 11/11/20. 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.