Mon-Fri until the 16/12/20 & get a 2 course lunch for just £16.95

FESTIVE MENU



Available from 18th November
3 courses £24.95 | 3 courses & a drink £28.50

STARTERS ►

Cream of tomato soup with basil oil vo

Crayfish tail Caesar salad with anchovy brushed focaccia snacks

Pork and pistachio rillettes with fig jam and bagel chips

Yorkshire blue cheese and port parfait with crudités v

Truffled wild mushroom bon bon with white onion ketchup vo

Oatmeal stout braised shin of beef with silver skin onions and lardons,

creamy mashed potato and buttered sprout tops

Pork belly with a malt loaf stuffing, garlic and herb roast potatoes, tenderstem broccoli and calvados jus

Perry brined turkey breast with quince and sage stuffing and all the festive trimmings

Beetroot and goat's cheese lasagne with crispy parmesan and hazelnut gremolata v

Cassoulet of cannellini beans and swiss chard with vegan merguez sausage and crusty cob vg

Roasted fillet of salmon with rainbow chard, sautéed Roosevelt potatoes

and brown shrimp and caper butter

→ DESSERTS →

Christmas pudding with brandy sauce vg
Panettone and limoncello trifle v
Sticky fig pudding with honey and mascarpone v
Toblerone chocolate tart with elementine Chantilly cream v
Trio of festive ice cream with mulled wine syrup vg

Book now: the Crown and Anchor, Barugh Lane, Barnsley, \$75 1LL

Terms and Conditions For Festive and NYE bookings we will require a £5pp deposit and you to submit your party's pre-order online 14 days prior. £20pp deposit is required to secure Christmas Day bookings and full payment is due by 16/11/2020. 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.