

THE HOPE & ANCHOR FESTIVE MENU

2 courses £28.95

3 courses £34.95

STARTERS

Wild mushroom soup with truffle oil & warm ciabatta (VE)

Pickled pear, maple roasted walnut & blue cheese salad, wholegrain mustard dressing (GF)

Wye Valley cured salmon, beetroot, fennel, toasted sourdough, horseradish butter

Pork, pistachio and clementine terrine, cranberry sauce, toasted sourdough (DF)

MAINS

Roast Turkey, pig in blanket, roast potatoes, maple roasted roots, Brussel sprouts, cranberry sauce, sage, onion and cranberry stuffing, gravy

Shin of beef, baby onion and cranberry shortcrust pie, wilted greens, red wine jus

Smoked haddock, herb crushed potatoes, samphire, white wine & grain mustard cream sauce, poached egg (GF)

Slow roasted butternut squash, roast potatoes, maple roasted roots, Brussel sprouts, cranberry sauce, sage, onion and cranberry stuffing, gravy (VE)

PUDDING

Christmas pudding, brandy crème anglaise

Chocolate & cranberry brownie, chocolate sorbet (VE)

Clementine tart, crème fraiche, candied clementines

Dark chocolate & raspberry pavlova, shaved dark chocolate (GF)

PRE-BOOKING ESSENTIAL - 24 HOURS NOTICE REQUIRED.

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

We will always do our best to accommodate so please ask your server if you have any food allergies or special dietary requirements

V = Vegetarian VE = Vegan GF = Gluten Free DF = Dairy Free