

CHRISTMAS FAYRE PRE-ORDER BOOKING FORM

MINIMUM DEPOSIT £15 REQUIRED AT TIME OF BOOKING

FULL NAME:.....

CONTACT TEL/MOBILE NUMBER:.....

CONTACT EMAIL:.....

ANY DIETARY REQUIREMENTS:.....

HOW MANY IN PARTY:..... DATE OF PARTY:.....

DEPOSIT PAID £ DATE: FULL AMOUNT PAID £ DATE:

LUNCH & DINNER MENU: HOW MANY 3-COURSE (£29.95 PER PERSON)
 999 & Blue Light Badge HOW MANY 2-COURSE (£23.95 PER PERSON)
 Holders ~ 15% off HOW MANY 2-COURSE (£10.95 PER CHILD U12)
 Monday to Thursday HOW MANY 1-COURSE (£9.95 PER CHILD U12)

PLEASE COMPLETE NUMBER REQUIRED IN THE BOX

STARTER:

- Roasted thyme, tomato & bell pepper soup** with crusty bread & butter (GFO)
- Prawn & crayfish cocktail** with Marie rose sauce, granary bread & butter (GFO)
- Sautéed garlic button mushrooms** in a creamy herb cream cheese on brioche toast (GFO)
- Homemade chicken liver parfait** with red onion chutney, toasted brioche & butter (GFO)

MAIN:

- Roast Worcestershire turkey**, with apricot & thyme stuffing, pigs in blankets, roasted thyme & garlic potatoes, sautéed seasonal vegetables & a rich Christmas gravy (GFO)
- Grilled South coast hake fillet** with a tapenade crust, dauphinoise potatoes, steamed tender stem & a tomato dill sauce (GF)
- Braised feather blade of beef**, creamy chive mashed potatoes, roasted thyme carrots & a rich wine jus (GFO)
- Roasted peppers, aubergine & goats cheese stack** with a sunblush tomato & spinach risotto (V)

PUDDING:

- Traditional Christmas steamed pudding** served with vanilla custard
- Double chocolate brownie** served warm with vanilla ice cream & chocolate sauce (GF)
- Eton mess** served fresh forest fruits, Chantilly cream & raspberry coulis (GF)
- Cheese plate** Stilton, Brie & mature cheddar cheese with onion chutney & crackers (GFO)

Merry
Christmas



CHRISTMAS FAYRE MENU
& PRE-ORDER BOOKING FORM

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*Come to eat, drink & be merry!
Enjoy Christmas dining
at The Anchor*



**AVAILABLE MONDAY TO SATURDAY'S
2 - 21 DECEMBER 2024
LUNCH & DINNER**

3-COURSE MENU £29.95 PER PERSON

2-COURSE MENU £23.95 PER PERSON

Children U12 1-course £9.95 or 2-course £10.95
999 & Blue Light Badge Holders ~ 15% off Monday to Thursday

**BOOKING FORM OVERLEAF TO BE COMPLETED
& RETURNED WITH A MINIMUM £15 DEPOSIT**



*Merry Christmas
& Happy New Year
from The Anchor Team*



THE ANCHOR PUB & KITCHEN, 54 DIGLIS ROAD, WORCESTER, WR5 3BW
BOOKINGS & ENQUIRIES: ANCHORDIGLIS@GMAIL.COM | TEL 01905 351094



CHRISTMAS FAYRE MENU



STARTER:

Roasted thyme, tomato & bell pepper soup with crusty bread & butter (GFO)

Prawn & crayfish cocktail with Marie rose sauce, granary bread & butter (GFO)

Sautéed garlic button mushrooms

served in a creamy herb cream cheese, served on brioche toast (GFO)

Homemade chicken liver parfait

served with red onion chutney, toasted brioche & butter (GFO)



MAIN:

Roast Worcestershire turkey with apricot & thyme stuffing,
pigs in blankets, roasted thyme & garlic potatoes, sautéed seasonal vegetables
& a rich Christmas gravy (GFO)

Grilled South coast hake fillet with a tapenade crust,
dauphinoise potatoes, steamed tender stem & a tomato dill sauce (GF)

Braised feather blade of beef with creamy chive mashed potatoes,
roasted thyme carrots & a rich wine jus (GFO)

Roasted peppers, aubergine & goats cheese stack

with a sunblush tomato & spinach risotto (V)

PUDDING:

Traditional Christmas steamed pudding served with vanilla custard

Double chocolate brownie served warm with vanilla ice cream & chocolate sauce (GF)

Eton mess served fresh forest fruits, Chantilly cream & raspberry coulis (GF)

Cheese plate Stilton, Brie & mature cheddar cheese
served with onion chutney & crackers (GFO)

