

4 COURSES - £79.95

CHRISTMAS DAY MENU

AMUSE-BOUCHE

STARTERS

Yuzu Cured Rye Bay Scallop

Queen scallop cream, crispy prosciutto, samphire, sorrel & grated scallop roe

Celeriac & Quince Soup

Mulled wine & quince jelly, walnuts and warm bakers bread

Beef Fillet Tartare

Soy glazed egg yolk, pickled ginger and micro radish, jerusalem artichoke crisps

Textures of Baby Beets

Hazelnuts, wholegrain pannacotta, hazelnut dijon dressing, Chittenden Farm burnt apples

MAINS

Sussex Bronze Turkey Ballotine

Chipolata wrapped in bacon, roast potatoes, gravy, bread sauce and seasonal vegetables

Chocolate & Blackberry Braised Loin of Venison

Vanilla parsnip puree, pickled beets and mini venison rag pudding

Pan Roasted Halibut

Buttered leeks, Rye crispys, langoustine, lobster and langoustine bisque

Salt Baked Celeriac

Kombu pecans, caramelised apple puree, compressed Chittenden Farm apples and grated Tunworth cheese

PUDDINGS

Sicilian Lemon Cream Dome – Sable shortbread, lemongrass jelly and confit lemon laces

Dark Chocolate & Burnt Seville Orange Pave – Coffee puree and cocoa nib tuille

Christmas Pudding – Brandy butter sauce

Selection of Local Cheese – Quince jelly, spiced fig chutney, grapes and artisan crackers

PETIT FOURS + TEA & COFFEE

Allergens:

Please don't hesitate to ask a member of the team

Kitchen opening hours: 12pm - 1.30pm

Bar opening hours: 12pm - 4pm

Deposits:

A non refundable deposit of £20pp is required to secure a table.

To Book:

Telephone: 01892 319299

Email: info@blueanchorcrowborough.co.uk