Christmas Fayre Menu

Cream of broccoli and stilton soup with herb croutons and a selection of artisan breads

> Salad of avocado and crab with a pink grapefruit dressing

Chicken liver, pork and woodland mushroom terrine

served with sweet spiced plum compote

Roast breast of Turkey with a chestnut and fresh herb stuffing, bacon wrapped chipolatas and bitter sweet cranberries

or Pan fried cannon of pork with calvados soaked sultanas and cider cream

> A filo basket of wild mushrooms, fresh cranberries and ripe brie

All served with a selection of seasonal vegetables and potatoes

Christmas plum pudding with a rich brandy Sauce

or

A selection of cheeses with oatmeal biscuits and handmade chutney

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A crepe noel with sweet mincemeat, brandy and vanilla bean ice cream

Coffee and Mince pies

Two Courses £17.00 per person Three Courses £ 20.00 per person



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Christmas Day Menu

Spiced parsnip soup with garlic and fresh parsley crouton and carrot rosti or

Pan fried sea bream with tiger prawns and smoked salmon drizzled with samphire cream or

Rabbit and fois gras terrine with artisan toast and a port and berry sauce.

Roast breast of Turkey with a chestnut and fresh herb stuffing, bacon wrapped chipolatas and bitter sweet cranberries

or

Pan fried duck breast with cointreau, oranges and mango coulis

or

Pork tenderloin with an apricot and rosemary stuffing and drizzled in a Sherry cream

> A blue cheese, mushroom and walnut bake served with fresh cranberry compote

All served with a selection of seasonal vegetables and potatoes

Christmas plum pudding with a rich brandy Sauce

or

A plate of Northumberland cheese served with a glass ruby port and oatmeal biscuits.

Winter berries bound in mint syrup served with sour cherry and amaretto sorbet

or

Chocolate fudge cake with black cherries and Chantilly cream

Coffee and Mince pies

£40.00 per person, Children £15.00



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