



# FESTIVE MENU



Available from Wednesday 20<sup>th</sup> November 2024 | 3 courses | £30pp

**£5 OFF**

per person  
Mon - Thurs  
12pm - 4pm  
ends 19/12/24

## TABLE NIBBLES

+£4 per person with a minimum of 4 people sharing

**Salami Milano, Prosciutto, Kalamata olives & beetroot falafel**  
with a selection of breads **VG**

## STARTERS

**Spiced butternut squash soup** with maple yoghurt & toasted seeds **VG**

**Crispy herbed Camembert** with a cranberry & port chutney **V**

**Creamy truffled mushrooms on toasted brioche** **VG**

**Butterfly king prawns** with homemade sweet chilli sauce

**Ham hock and leek terrine** with mulled cider ketchup & toasted sourdough

## MAINS

**Pan-roasted cod loin** with fine green beans, baby potatoes & beurre blanc

**Turkey & stuffing pie** with pigs in blankets, hand-cut chips & mushy peas

**10oz dry-aged ribeye steak** with slow-roasted tomato, field mushroom & fries,  
served with peppercorn sauce + £5 per person

All of the below are served with roasted potatoes, roasted root vegetables,  
red cabbage & Brussels sprouts **VG**

**16oz Derbyshire lamb shank** braised with port & rosemary

**Sage & onion stuffed turkey** with pigs in blankets

**Maple & ginger glazed celeriac wedge** **VG**

**Chestnut, cranberry & brie roast** **V**

## DESSERTS

**Dark chocolate & brandy tart** with caramel honeycomb ice cream **V**

**Mulled sticky toffee pudding** with vanilla ice cream

**Christmas pudding** with vanilla custard **VG**

**Espresso martini panna cotta** served with shortbread

**Festive cheese board - Stilton, brie & mature cheddar**  
with house chutney, fruit & crackers + £3 per person

**FIND  
OUT  
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[Click here](#) for full allergens and dietaries. **Key:** **V** Vegetarian, **VG** Vegan, **VG**O Vegan option available

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