



THE
ANCHOR
CLUB

CHRISTMAS MENU 2021

3 Courses - £39.50



TO START

BEETROOT & APPLE SALAD (VG)^{2,9,12,14}

Roasted beetroot, apple, walnut salad,
mixed leaves, dill, soya yoghurt & herb dressing

JERSEY CRAB & SMOKED SALMON^{3,4,5,6,7,9,12,14}

Prawns, baby gem, Jersey watercress, cucumber salsa

ROAST WOOD PIGEON BREAST^{7,9,11,14}

Celeriac & parsnip purée, petit pois à la Française,
truffle & thyme jus

SEARED TUNA SALAD^{5,9,10,12,14}

Sesame, pickled ginger, wasabi, mizuna leaves,
coriander & yuzu dressing

BURRATA & JERSEY JOSPER

ROASTED WINTER VEGETABLES^{7,9,11,14}

Red onion, basil, aged balsamic dressing

CRISPY PORK BELLY^{1,5,9,14}

Spicy Thai peanut & cucumber salad

MAIN COURSES

ROAST NORFOLK TURKEY BREAST^{2,7,8,9,11,14}

Chestnut & bacon stuffed leg, roast potatoes,
buttered sprouts, glazed root vegetables & cranberry chutney

ROAST AUBERGINE & GRILLED^{7,9,11,12,14}

SEASONAL VEGETABLES (V) (Vegan without Parmesan)
Tomato & oregano fondue, vegetarian
Parmesan shavings, pesto dressing

SOUTH INDIAN MONKFISH

& KING PRAWN CURRY^{3,4,5,9,14}

Pilaf rice, poppadoms, crispy shallots, chillies

28 DAY MATURED SIRLOIN STEAK^{7,9,12,14}

Chef de Paris butter, hand cut chips, green salad
slow-baked field mushrooms, cherry vine tomatoes

SEA BASS FILLET &

SEARED JERSEY SCALLOPS^{4,5,7,9,11,14}

Edamame, flat leaf spinach, scallop velouté

JOSPER GRILLED RUMP OF LAMB^{7,9,11,12,14}

Grain mustard dauphinoise potatoes,
minted pea purée, tenderstem broccoli, lamb jus

TO FINISH

CHRISTMAS PUDDING^{2,6,7,8,13,14}

Brandy & caramel sauce

VANILLA CRÈME BRÛLÉE^{6,7,8,13,14}

Armagnac soaked prunes, lemon shortbread

CHERRY & ALMOND BROWNIES (VG)^{2,9,14}

Griottine cherries, cherry sorbet, chocolate shavings

PASSION FRUIT PAVLOVA^{6,7,8,14}

Vanilla whipped cream, passion fruit & mango sauce

CHEESE & BISCUITS^{2,6,7,8,11,12,13,14}

Selection of French & English cheese,
fresh grapes, roasted walnuts, biscuits, chutney

AFFOGATO^{2,6,7,8,13}

Vanilla ice cream, espresso, macaroons

Allergen Key:

1 - Peanuts | 2 - Other Nuts | 3 - Crustaceans | 4 - Molluscs | 5 - Fish | 6 - Eggs | 7 - Dairy | 8 - Cereals containing Gluten | 9 - Soya | 10 - Sesames | 11 - Celery and Celeriac | 12 - Mustard | 13 - Lupin Seeds & Flour | 14 - Sulphur Dioxide & Sulphites