

## DRINK PACKAGES

### Wine

Buy 5 bottles of wine or prosecco & get the 6th free

### Beer

Buckets of Corona or Peroni | 12 for £40 or 24 for £75

### Spirits

Sheffield Dry Gin or Sheffield Vodka

with your choice of mixers & garnishes | £80

### Bar Tabs

Set an amount to suit your budget!

### Drinks Vouchers

Selected house drinks | £4.50

Any draught, wines or spirits | £6.50

- ALL DRINKS PACKAGES MUST BE PRE-ORDERED -



## TRUE NORTH GIFTS

Shop gifts online: [truenorthbrewco.uk/store](https://truenorthbrewco.uk/store)

## NEW YEAR'S EVE

£35pp | 7.15pm arrival

PROSECCO ARRIVAL, SHARING STARTERS,  
PIES, & SHARING DESSERTS

- PRE-PAYMENT IS REQUIRED -



*Learn the history of gin, develop a  
deep understanding of botanicals &  
distil your own bottle of gin!*

Order tickets:  
[truenorthbrewco.uk/gin-school](https://truenorthbrewco.uk/gin-school)

Book now: 01226 387 200 | [thecrownandanchor.com/christmas](https://thecrownandanchor.com/christmas)

@thecrownandanchor crownanchor\_BG thecrownanchor

T&Cs: For all festive & NYE bookings we require a £5pp deposit, this will go towards your final balance. Festive & NYE bookings over 10 people must submit a pre-order online 14 days in advance. A £20pp deposit is required to secure Christmas day bookings for which you must pre-order & pay in full 14 days in advance. For our cancellation policy please visit our website. **Allergens:** food is prepared in an area where other allergens are present & our menu descriptions do not list all ingredients. Full allergen information is available on request, including allergen free options.

Key: v Vegetarian, vg Vegan, vgo Vegan Option Available.

## CROWN & ANCHOR

BARUGH GREEN



# MERRY CHRISTMAS & HAPPY NEW YEAR

Book now: 01226 387 200 | [thecrownandanchor.com/christmas](https://thecrownandanchor.com/christmas)

**BOOK** Mon-Fri  
from 12pm-4pm to  
receive £5pp off  
per person

## FESTIVE MENU

Available from 16th November 2022 | 3 courses £27.95

### Starters

Chicken, ham & apricot terrine with a mulled port jelly 314 cal

Hot Bloody Mary soup with seeded crisp bread vg 409 cal

Brie & hazelnut croquettes with cranberry compote & watercress v 891 cal

Potted Salmon with pickled capers, shallots & toasted rye bread 473 cal

Whipped feta, beetroot, & red onion tart with a truffle & balsamic dressing vgo 498 cal

### Mains

Earl Grey brined turkey with all the festive trimmings 1259 cal

Slow roasted pork belly roast potatoes, sprouts, apple & black pudding fricassée with cider gravy 729 cal

Slow braised shin of beef neeps & tatties, crispy kale, Madeira sauce 851 cal

Fennel & chestnut loaf roast potatoes, tenderstem broccoli & cranberry relish v 614 cal

Furkey with chestnut & Jerusalem artichoke stuffing plus all the trimmings vg 1424 cal

Roasted cod loin broccoli, crushed celeriac with an orange & pistachio dressing 765 cal

### Desserts

Cold chocolate fondant cherry & amaretto compote with shortbread v 718 cal

Christmas pudding with vanilla custard vg 424 cal

Clementine tart with rosemary pastry & mascarpone ice cream v 621 cal

Stilton with fruit bread, pear & whisky jam v 464 cal

Selection of festive ice creams vg 401 cal

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**EARLY BIRD OFFER** Book by 31st August 2022 & receive £5 off per person

## CHRISTMAS DAY LUNCH

Adults £75pp | Childrens £30pp (under 12s)

First sitting: 12pm-2.30pm | Second sitting: 3pm-5.30pm

Welcome drink | Smoked salmon blini vgo

### Starters

Roasted butternut squash, chestnut & Bramley apple soup vg

Goat's cheese, beetroot & walnut roulade with black olive tuile & winter leaves v

Partridge glazed with pomegranate molasses, pea & pear fricassée & black pudding

Smoked salmon & prawn terrine with lumpfish caviar

### Mains

Roasted rib of beef

with a beef shin cigar, truffle mash, kale & Bordelaise sauce

Pan-fried halibut

with crispy fried shallots, celeriac & apple purée, sautéed sprout tops & a saffron & clam velouté

Turkey ballotine

with apricot & sage stuffing & all the trimmings

Wild mushroom, cranberry & spinach wellington

with roasted potatoes, sprouts, braised red cabbage & rosemary gravy vg

### Desserts

White chocolate & black cherry roulade with shortbread crumb

Yorkshire cheeseboard pickled shallots & Hendolilli v

Christmas pudding with brandy custard & orange butter vgo

Roasted figs with mulled wine ripple ice cream & pistachio biscotti v

Selection of festive ice creams served with a stem ginger cookie vg

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Adults  
£17.50pp

Kids  
£14pp

## BREAKFAST WITH SANTA

Saturday 17th & Sunday 18th December

Bookings from 9.30am

Christmas crafts, write a letter to Santa, & receive a special gift.

Adults receive full English breakfast & unlimited tea & coffee  
while children receive full English breakfast & unlimited cordial.

PRE-PAYMENT IS REQUIRED

## EXCLUSIVE MARQUEE BOOKINGS

£15pp

WARM FESTIVE SARNIES | DRINKS VOUCHER | MUSIC

Hire our marquee between 12pm – 9pm for groups up to 100 people.

Instagram: thecrownandanchor | Twitter: crownanchor\_BG | Facebook: thecrownanchor

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