CROWN & ANCHOR REWARDS SCHEME

Did you know you can collect points on all of your purchases with our rewards scheme? Receive 3% of everything you spend at your Christmas Party back onto your card to use when you return to us, a gift on your birthday, and exclusive offers throughout the year.

> To sign up visit: truenorthbrewco.uk/rewards or ask a member of our team



TRUE NORTH GIFT IDEAS

GIN | VODKA | BEER GIFT CARDS

truenorthbrewco.uk/store

SHEFFIELD SCHOOL OF GIN

The perfect Christmas gift! Learn the history of gin, develop a deep understanding of botanicals and distil your own bottle of gin!

Order tickets: truenorthbrewco.uk/gin-school

EARLYBook our festive menu for 20 people or more before the 31st of August and choose from:BIRDA COMPLIMENTARY DRINK ON ARRIVAL PER PERSON, OROFFERA £50 VOUCHER REDEEMABLE IN JANUARY 2024

Book now: 01226 387 200 or email info@thecrownandanchor.com

NEW YEAR'S EVE

£35pp | 7.15pm arrival

PROSECCO ARRIVAL, SHARING STARTERS, PIES, & SHARING DESSERTS

- PRE-PAYMENT IS REQUIRED -

DODWORTH COLLIERY BRASS BAND

Thursday 14th December Food tables available | Band 8pm

Join us for an evening of festive music with our brass band, mulled wine, mince pies, and carol singing!

CHRISTMAS EVENTS

BREAKFAST WITH SANTA

Saturday 16th & Sunday 17th December Bookings from 9.30am Adults £18 | Children £14.50

Christmas crafts, write a letter to Santa, and receive a special gift. Adults receive full English breakfast with unlimited tea and coffee, children receive a full English breakfast with unlimited cordial.

- PRE-PAYMENT IS REQUIRED -

CAROL SINGING Thursday 21st December Free Entry | 7.30pm

Enjoy a family evening of mince pies, festive drinks, and a raffle. Featuring the Local Vocal choir singing traditional carols with a unique twist.

Book now: 01226 387 200 or email info@thecrownandanchor.com

Terms & Conditions: For Festive & NYE bookings of 10 people or above, we require a £5pp deposit and a pre-order 14 days in advance. Please be aware that pre-payment and pre-order in advance may be required during peak times. A £20pp deposit is required to secure Christmas day bookings which must be pre-ordered and paid 14 days in advance. Early bird offer cannot be used in conjunction with any other offers. 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.

CROWN & ANCHOR

BARUGH GREEN

MERRY CHRISTMAS & HAPPY NEW YEAR

Book now: 01226 387 200 | thecrownandanchor.com/christmas

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



Available from 15th November 2023 | 3 courses £28.95

Starters Starters

Roasted butternut squash soup with spiced chickpeas vg Crispy fried Yorkshire brie with a pear & Armagnac chutney v Smoked mackerel with Granny Smith & celeriac 'slaw Venison liver pâté with damson jam and toasted ciabatta Truffled wild mushroom bonbons with a pine nut & red pepper sauce vg

Mains Served with all the festive trimmings

Rolled beef rump stuffed stuffed with date and pancetta Yorkshire tea-brined turkey breast & leg Poached fillet of salmon with crab & tarragon butter Pork cheek & chorizo Wellington Chestnut & parsnip nut roast with whisky-pickled mustard sauce vg

Chocottone bread & butter pudding with Toblerone sauce v Christmas pudding with brandy sauce vo Eggnog crème brûlée with tonka bean shortbread v Chocolate fudge tart with a cappuccino ice cream v A luxurious festive cocktail hazelnut, coffee & chocolate liqueur, honey whiskey and cream 25% abv

Key: v vegetarian, vG vegan, vGo vegan option available

CHRISTMAS DAY LUNCH

Adults £75pp Served 12pm - 2.30pm | Second sitting 3pm - 5.30pm

Starters Starters

Roasted cherry tomato soup with basil oil and warm sourdough bread vg Prawn & crayfish cocktail with Bloody Mary sauce Goose leg & pickled mushroom pâté with a Buck's Fizz marmalade and toasted ciabatta Grilled goat's cheese with torched radicchio, pine nuts and aged balsamic vinegar v

~ Mains ~

Served with all the festive trimmings

KellyBronze Turkey rolled in Moss Valley bacon with drunken apricot stuffing Roasted sirloin of beef with a haggis bonbon and Yorkshire pudding Pan-fried fillet of salmon with crushed Jerusalem artichokes and Champagne butter sauce Aubergine & heritage tomato Parmigiana vg

Contraction Desserts

Pavlova with mulled pear, chocolate, blackberry coulis and toasted almonds v Christmas pudding with custard and brandy butter v Yorkshire cheeseboard with date & apple chutney v Vegan ice cream sundae with pecan blondie and coffee brownie vg Chocolate stout cheesecake with salted caramel ice cream v

> Key: v vegetarian, vG vegan, vG0 vegan option available Scan the QR for full dietaries & allergens



KIDS XMAS DAY LUNCH

Children £30pp (under 12s) Served 12pm - 2.30pm | Second sitting 3pm - 5.30pm

Starters Starters

Prawn spring rolls with sweet chilli sauce

Cream of tomato soup vgo Crispy fried mozzarella sticks vg with tomato sauce

Served with all the festive trimmings

KellyBronze Turkey rolled in Moss Valley bacon, with sausage stuffing

Roasted sirloin of beef with Yorkshire pudding

Pan-fried fillet of salmon with butter sauce

Aubergine & heritage tomato Parmigiana vg

Desserts

Cookie dough sandwich v Ice cream & meringue sundae vgo Toffee popcorn cake v with caramel sauce

Brownie v with chocolate sauce and ice cream

Key: v vegetarian, vG vegan, vGO vegan option available





