

BARUGH GREEN

JOIN US TO CELEBRATE CHRISTMAS





FESTIVE MENU



Available from Wednesday 20th November 2024 | 3 courses | £30pp

£5 OFF

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

ર TABLE NIBBLES 오

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

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

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

, MAINS

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

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 $\overline{\text{VG}}$

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 o

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



Click here for full allergens and dietaries. Key: v Vegetarian, vG Vegan, vGO Vegan option available



CHRISTMAS DAY LUNCH

First sitting 12pm - 2.30pm | Second sitting 3pm - 6pm



A selection of breads, olives & dips vg

STARTERS STARTERS

Roasted cherry tomato soup with rosemary oil, fresh basil & warm bread vG
Smoked salmon, crayfish & prawn cocktail with Marie Rose sauce
Pressed ham hock with caramelised onion chutney & pickled morello cherries
Candied beetroot & whipped vegan feta tart with crispy shallots &
horseradish-dressed watercress vG

MAINS &

Seared fillet of Scottish salmon with roasted red pepper romesco, wilted spinach & Duchess potatoes

All of the below are served with pigs in blankets, balsamic & pine nut dressed sprouts, spiced red cabbage, maple-roasted parsnips, Chantenay carrots & goose fat roasties VGO

Earl Grey brined turkey with fennel sausage stuffing, bread sauce & Yorkshire pudding
Dry-aged beef sirloin with homemade horseradish sauce & Yorkshire pudding
Sage-roasted butternut squash, blue cheese & lentil gratin vgo

DESSERTS &

Mulled apricot, dark chocolate & coconut pavlova v

Christmas pudding with brandy butter & custard vGO

Malted chocolate brownie with fudge sauce & cappuccino ice cream v

Peach Melba vG

Christmas cake with Wensleydale, Stilton & a vintage port jelly

FIND OUT MORE

<u>Click here</u> for full allergens and dietaries. **Key: v** Vegetarian, **vG** Vegan, **vGO** Vegan option available

KIDS' CHRISTMAS DAY LUNCH

First sitting 12pm - 2.30pm | Second sitting 3pm - 6pm



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STARTERS &

Cream of tomato soup vG

Prawn cocktail with iceberg lettuce, cherry tomatoes & Marie Rose dipping pot

Crispy fried mozzarella sticks with homemade ketchup v



Seared fillet of Scottish salmon with creamy sauce, wilted spinach & Duchess potatoes

All of the below are served with pigs in blankets, balsamic & pine nut dressed sprouts, spiced red cabbage, maple-roasted parsnips,

Chantenay carrots & goose fat roasties VGO

Roast turkey with Yorkshire pudding

Dry-aged beef sirloin with Yorkshire pudding

Sage-roasted butternut squash & lentil gratin vG



Shaved chocolate, meringue & ice cream mess v

Peaches & cream vgo

Chocolate brownie with strawberries & ice cream V

Christmas pudding with vanilla custard vGO

FIND OUT MORE

<u>Click here</u> for full allergens and dietaries. **Key: v** Vegetarian, **v**_G Vegan, **v**_G Vegan option available

FESTIVE EVENTS



CAROLS AT THE CROWN

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Tuesday 10th December From 7.30pm

Join us for a cosy evening of traditional carols courtesy of Local Vocals Choir, topped off with mince pies and festive drinks.

FREE ENTRY

BREAKFAST WITH SANTA

Saturday 14th December Sunday 15th December 9.30am - 12pm

Join us for a magical morning with Santa. Enjoy Christmas crafts, write a letter to Santa, and receive a special gift! Includes a full English breakfast with unlimited tea or coffee for adults and fruit juice for kids.

Kids £20pp | Adults £18pp

PRE-PAYMENT IS REQUIRED

LIVE MUSIC AT THE CROWN

Tuesday 17th December Band from 8pm

Join us for festive music with Purple Cosmos, topped off with mulled wine and mince pies! Food tables are also available to book.

FREE ENTRY

NEW YEAR'S EVE

7.15pm arrival

Say farewell to 2024 in style!

Upon arrival, enjoy a glass of prosecco, followed by a selection of shared starters, award-winning pies, and delectable desserts. Then, dance the night away to the tunes of our guest DJ.

£35pp

PRE ORDER & PRE-PAYMENT IS REQUIRED



TRUE NORTH GIFTS

GIN | BEER | GIFT CARDS

We have a variety of our products, including our popular
Sheffield Dry Gin, taster gift sets, kegs of beer,
and gift cards that can be used in all of our venues.
We offer both delivery and click-and-collect from
Eldon Street in Sheffield.

truenorthbrewco.uk/store





OUT MORE

EARLY BIRD OFFER

Book our festive menu for 20 people or more before 30th September and choose from:

A complementary drink on arrival per person

A £50 voucher redeemable in January 2025

REWARDS SCHEME

Receive 3% of everything you spend at The Crown and Anchor back onto your card to use when you return to us, a gift on your birthday, plus exclusive offers throughout the year.

TO SIGN UP VISIT:

truenorthbrewco.uk/rewards or ask a member of our team



TERMS & CONDITIONS: For Festive & NYE bookings of 10 people or above, we require a £5pp deposit and a pre-order 14 days in advance. A £25pp 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. <u>Click here</u> to view full T&C's.

ALLERGENS: Food is prepared in an area where other allergens are present & our menu descriptions do not list all ingredients. Full allergen and dietary information is available <u>here</u> including allergen-free options.