

BARUGH GREEN

# MERRY CHRISTMAS & HAPPY **NEW YEAR**





## CHRISTMAS DAY



First sitting: 12pm - 2.30pm | Second sitting: 3pm - 5.30pm £65 per adult | £30 per child

#### 🛹 AMUSE BOUCHE 🖇

Bloody Mary gazpacho with crab

#### STARTERS

Cream of wild mushroom soup with crusty baguette vG Smoked salmon terrine with ciabatta snacks Maple roasted figs with feta and candied pecans vG Seared pigeon breast with beetroot three ways

#### MAINS &

28 day dry aged roast sirloin of beef with oxtail bon bon, confit shallot and bayonnaise mustard Roast breast of Yorkshire bronze turkey with gingerbread stuffing and bread sauce Pan seared fillet of halibut with puy lentils and fennel sausage Spanakopita with flageolet beans, vegan chorizo and heritage tomatoes VG

#### - DESSERTS

Christmas pudding with brandy sauce vG Treacle tart with clotted cream ice cream v Baked white chocolate, pistachio and cranberry cheesecake with mulled raspberry coulis v Cardamom and orange torte with marzipan pastry and nutmeg ice cream v Trio of festive ice cream with mulled wine syrup vG



#### Book now: thecrownandanchor.com | bookings@thecrownandanchor.com 0114 280 8222 | The Crown and Anchor, Barugh Lane, Barnsley, S75 1LL

Terms and Conditions: For Festive and NYE bookings we will require a £5pp deposit and you to submit your party's pre-order online 14 days prior. £20pp deposit is required to secure Christmas Day bookings and full payment is due by 16/11/2021. For cancellation policy please see our website. Allergens: Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Full allergen information is available upon request, including allergen-free options - please speak to the manager or visit our website. Key: V Vegetarian, VO Vegetarian Option Available, VG Vegan, VGO Vegan Option Available.

DINE WITH US Mon-Wed until 15/12/21 & get 2 course lunch £18.95 (12pm-3pm) or 3 courses £19.95

## FESTIVE MENU

Available from 17th November 3 courses £23.95 | 3 courses & a drink £27.50

#### - STARTERS

Cream of tomato soup with basil oil vG Crayfish tail Caesar salad with anchovy brushed focaccia snacks Pork and pistachio rillettes with fig jam and bagel chips Yorkshire blue cheese and port parfait with crudités v Truffled wild mushroom bon bon with white onion ketchup vG

#### MAINS 🖉

Oatmeal stout braised shin of beef with silver skin onions and lardons, creamy mashed potato and buttered sprout tops Pork belly with a malt loaf stuffing, garlic and herb roast potatoes, tenderstem broccoli and calvados jus Perry brined turkey breast with quince and sage stuffing and all the festive trimmings Beetroot and goat's cheese lasagne with truffle and hazelnut gremolata v Cassoulet of cannellini beans and swiss chard with vegan merguez sausage and crusty cob vG Roasted fillet of salmon with rainbow chard, sautéed Roosevelt potatoes and brown shrimp and caper butter

#### - DESSERTS

Christmas pudding with brandy sauce vG Panettone and limoncello trifle v Sticky fig pudding with honey and mascarpone v Toblerone chocolate tart with clementine Chantilly cream v Trio of festive ice cream with mulled wine syrup vG

EARLY BIRD OFFER Book our festive menu before 31/08/21 and get £5 off per person (Excludes bookings for Fridays & Saturdays in December)

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## CHRISTMAS EVENTS

#### Ջ FESTIVE BOTTOMLESS BRUNCH Ջ

#### Saturday 4th December, 11am - 3pm



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A course from our festive brunch menu with bottomless prosecco, bucks fizz, Peroni or Christmas cocktails - **£30pp** 

#### 🚨 BREAKFAST WITH SANTA 🐣

£15pp – Sunday 12th December, 9.30am or 10.30am
Join Santa for a special festive breakfast where younger visitors can give him their Christmas list before having a family photo.

Adults – Full English & refillable beverages Children – Child's full English, refillable juices & a gift from Santa

## DRINKS PROMOTIONS

#### PRE-BOOK YOUR ARRIVAL DRINKS:

Drinks vouchers - £4 Glass of prosecco - £5.50pp (minimum 10) Christmas cocktails - £5 (minimum 10)



# NEW YEAR'S EVE

BAR OPEN AS NORMAL DJ TILL LATE FREE ENTRY

Or join us in the restaurant for an evening of award winning pies, followed by a good old fashioned knees up to welcome in 2022 **£35pp** 

#### 7.15pm arrival | 7.30pm service

Prosecco arrival, sharing starters, pies, sharing desserts