

CHRISTMAS FEAST

STARTERS

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops and chestnuts

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

Roast Scottish salmon,
creamed celeriac, fennel, leeks
and gremolata

PUDDINGS

Blue Monday cheese, quince jelly,
celery, seeded crackers


Christmas pudding, spiced syrup,
brandy butter ice cream

Spiced winter fruit Bakewell,
clotted cream

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream




3 courses £38

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.  Tables of 8 or more are subject to a discretionary service charge of 12.5%



The Fox and Anchor, 115 Charterhouse St, London, EC1M 6AA | 020 7250 1300 | foxandanchor@youngs.co.uk

FOXANDANCHOR.COM

 foxandanchor  @foxanchor  foxandanchorec1