

# Mother's Day Menu

## To Start

Pea and ham soup, warm bread and butter (vegetarian option available)  
Pork and apple sausage roll, black pudding crumb, house brown sauce  
Crispy pork terrine in panko breadcrumb, braised red cabbage, candied orange  
Honey baked goat's cheese, red chickory, pickled grapes and hazelnuts (v)  
Prawn cocktail topped with crayfish, warm bread and butter  
Oyster mushrooms bao buns fried in sticky soy, ginger and sesame, pickled pink ginger, spring onions  
Calamari dusted in paprika, lemon parsley aioli

## To Follow

Roasted sirloin of beef, rich gravy  
Ham duo; Roasted ham, pulled ham with honey and wholegrain mustard, rich gravy  
Roasted turkey with pig in blanket and cranberry stuffing, rich gravy  
Vegan Wellington; Savoy parcel filled with beetroot, mushroom, onions,  
chestnuts and potato, beetroot and sage gravy (v)  
*All the above served with Yorkshire pudding, garlic herb roast potatoes and seasoned vegetables*  
*Sides: Cauliflower cheese £5   Pigs in blanket £6   Sausage and cranberry stuffing £5*  
Chicken suprême, fondant potato, green beans wrapped in bacon, honeyed carrots, roasted chicken jus  
Pan-fried fillet of cod, clam and bacon chowder, braised fennel, bacon crumb and chive oil  
Chicken Caesar salad; baby gem, anchovies, boiled egg, garlic croutons, Caesar dressing  
Vegan Thai green vegetable curry, coconut and lemon grass rice, coriander flatbread  
6oz beef burger with cheese, toasted brioche bun, seasoned fries, burger garnish, bacon jam  
8oz Rib Eye Steak with fries, garlic and thyme field mushroom, roasted vine tomatoes (£8 supplement)  
*Add: Peppercorn sauce £2.50 (gf)   Red wine jus £2.50 (gf)   Garlic butter £1.50 (gf)*

## To Finish

Lemon and white chocolate cheesecake, lemon curd, Italian meringue  
Triple chocolate brownie, caramel sauce, salted caramel ice cream, chocolate crumb  
Sticky toffee pudding, toffee sauce, clotted cream flavoured ice cream  
Profiteroles filled with Chantilly cream, dipped in chocolate sauce, honeycomb crumb  
Vegan pineapple upside down sponge cake, spiced syrup, caramel swirl ice cream  
Ice cream trio; chocolate chip, Madagascan vanilla, strawberry sensation, meringue crumb (v, gf)  
The Blue Anchor cheese plate with grapes, celery, chutney and biscuit selection (£4 supplement)

Three courses, £40 per person

Not all ingredients or allergens in recipes are clearly identified on the menu and more information can be found online at [www.theblueanchorfeeling.co.uk](http://www.theblueanchorfeeling.co.uk).  
We care for your wellbeing and customers with food allergies are asked to discuss their needs with the duty manager who will be happy to talk to chef  
and advise on menu choices if required. Gluten free dishes are listed but many others can be easily adapted, please ask your server.