

Mother's Day Menu

To Start

Sweet potato, butternut, coconut and chilli soup (vg), bread and butter
Chicken liver parfait, red onion marmalade, bacon crumb, mixed leaf, crostini
Crispy pork terrine in panko breadcrumb, braised red cabbage, candied orange
Duo of goat's cheese, golden beetroot, orange balsamic dressed salad, crostini (v)
Prawn cocktail topped with smoked salmon, bread and butter
Salmon and cream cheese roulade, lemon and dill, micro herb salad, toasted ciabatta sails
Leek bahji, coriander yoghurt, pomegranate seeds (vg)

To Follow

Roasted sirloin of beef, rich gravy
Ham duo; Roasted ham with pulled honey and wholegrain mustard ham, rich gravy
Roasted turkey with pig in blanket and cranberry stuffing, rich gravy
Three cheese and chargrilled Mediterranean vegetable Wellington, red pepper sauce (v)
All the above served with Yorkshire pudding, garlic herb roast potatoes and seasoned vegetables

Sides: Cauliflower Cheese £5 Pigs in Blanket £5 Sausage and Cranberry Stuffing £6

Chicken suprême, fondant potato, green beans wrapped in bacon, honeyed carrots, roasted chicken jus
Pan-fried fillet of cod, lemon and dill gnocchi, charred leeks, chorizo and tomato sauce
Waldorf salad; sliced chicken breast, grapes, celery, apple and walnut salad, citrus mayonnaise
Chargrilled flatbread topped with sweet potato and cumin falafel, pickled red onions,
baby leaf, vegan coriander yoghurt, tomato relish (vg)
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

Passionfruit cheesecake, citrus and raspberry gel
Triple chocolate brownie, caramel sauce, salted caramel ice cream, chocolate crumb
Apple and sultana brioche bread and butter pudding, cinnamon crème anglaise
Profiteroles filled with chantilly cream, dipped in chocolate sauce, honeycomb crumb
Banana sponge cake, banana purée, brûléed banana soya caramel swirl ice cream (vg)
Ice cream trio; chocolate chip, Madagascar 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.
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.