

Sean @



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## DECEMBER AT THE ANCHOR



**CHRISTMAS EVE**  
TUESDAY 24<sup>TH</sup> DECEMBER 2019

Food 11.30am to 8.00pm  
Bar 11.30am to 11.30pm

**CHRISTMAS DAY**  
WEDNESDAY 25<sup>TH</sup> DECEMBER 2019

Food 12.00pm to 1.30pm  
Bar 11.30am to 4.00pm

**BOXING DAY**  
THURSDAY 26<sup>TH</sup> DECEMBER 2019

Food 11.30am to 6.00pm  
Bar 11.30 to 6.30pm

**27<sup>TH</sup> DECEMBER 2019**  
FRIDAY

Food 11.30am to 9.00pm  
Bar 11.30am to 11.00pm

**28<sup>TH</sup> DECEMBER 2019**  
SATURDAY

Food 11.30am to 9.00pm  
Bar 11.30am to 11.00pm

**29<sup>TH</sup> DECEMBER 2019**  
SUNDAY

Food 11.30am to 8.00pm  
Bar 11.30am to 10.00pm

**30<sup>TH</sup> DECEMBER 2019**  
MONDAY

Food 11.30am to 9.00pm  
Bar 11.30am to 11.00pm

**NEW YEARS EVE**  
TUESDAY 31<sup>ST</sup> DECEMBER 2019

Food served 11.30am to 9.00pm  
Bar 11.30am to Late

**NEW YEARS DAY**  
WEDNESDAY 1<sup>ST</sup> JANUARY 2020

Food 11.30am to 5.00pm  
Bar 11.30 to 6.00pm

**2<sup>ND</sup> JANUARY 2020**  
THURSDAY

Open as usual

NORMAL  
MENU PLUS  
CHRISTMAS  
LEFTOVERS!

## DECEMBER MENU

2 Courses £23.00

3 Courses £25.00

### STARTERS

Roast Plum Tomato and Basil Soup (v)

Chicken and Pork Parfait, Red Onion Jam, Toasted Bread

Panko-Breaded Brie with Smoked Chilli Jam (v)

Chapel & Swan Smoked Salmon, Pickled Cucumber and Dill Salad, Crème Fraîche and Brown Bread

Warwickshire Pigeon Breast, Pancetta & Beetroot Salad

Garlic & Chilli King Prawns

### MAINS

Roast Turkey, Sage & Onion Stuffing, Pigs in Blankets, Roasted Potatoes and Cranberry Sauce

Roast Pigeon, Honey-Roasted Roots, Roasted Potatoes and Demi Glaze

(All above served with seasonal Vegetables and Gravy)

Feta, Spinach and Mushroom Pie with Chips, Peas and Veggie Gravy (v)

Seared Fillets of Seabass with Warm Tomato & Onion Salsa and New Potatoes

Trio of Beef Medallions with Roasted Tomato, Mushroom and Chips

Vegan Sausage, Minted New Potatoes, Seasonal Veg and Cranberry Gravy (Vegan)

(If you would like further options for vegetarians/vegans please contact us)

### DESSERTS

Traditional Christmas Pudding with Brandy Sauce

Bramley Apple Crumble with Custard

Cherry Brandy Pana Cotta

Cherry Bakewell with Custard

Port served with Stilton, Crackers and Chutney



*Please make our staff aware of any dietary requirements or allergies & we can adapt our dishes accordingly.*