

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Seared wood pigeon,
butternut squash, Oxsprings'
cured ham, quince, chicory and
hazelnut salad

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

Roast monkfish,
brown shrimp and orange butter,
creamed spinach, capers

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

MAINS

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

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Celeriac, spinach,
leek and Sussex Charmer gratin,
butternut squash purée, Jerusalem
artichokes, Brussel tops, rosemary
roast potatoes (v)

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

6oz Aberdeen Angus fillet of beef,
truffled wild mushrooms, celeriac
purée and roasted shallots

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Spiced winter fruit Bakewell,
clotted cream

Salted chocolate and cranberry
tart, caramel ice cream

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Coffee and mince pie to finish

Adult £85 Child £45

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. 

A discretionary 12.5% service charge will be added to your bill.



The Crown & Anchor, Dell Quay Road, Apuldram, Chichester, West Sussex, PO20 7EE

01243 781712 | crownandanchor@youngs.co.uk

CROWNANDANCHORCHICHESTER.COM

 Crown-and-Anchor  @crowndellquay  @crowndellquay