

**CHRISTMAS  
PARTY MENU**

**Served 2<sup>nd</sup> Dec – 2<sup>nd</sup> Jan**

**Homemade creamy vegetable soup  
served with crusty bread**

**Venison Pâte served with toast and  
onion marmalade**

**Prawn and crab cake served with  
sweet chilli sauce**

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**Lemon Sorbet**

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**Roast Turkey with sausage, bacon  
and stuffing**

**Roast Beef with Yorkshire Pudding**

**Homemade Salmon en croute**

**Wensleydale and Vegetable Bake**

**All served with roast potatoes and  
fresh vegetables**

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**Christmas Pudding with Brandy Sauce**

**Fresh Cream Profiteroles with  
chocolate sauce**

**Selection of Brymor Ice Creams**

**Selection of British Cheeses  
(£2 supp)**

**£16.50**

**For 4 Courses**

**CHRISTMAS EVE  
'ULTIMATE SURF & TURF'  
24<sup>th</sup> December**

**Served from 6pm – 9pm**

**Caesar salad**

**Venison Pate served with toast  
and red onion marmalade**

**Tempura prawns served with two  
different dipping sauces**

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**8oz Fillet Steak served with  
Tiger tail prawns fried in butter and  
garlic**

**Side salad**

**Hand cut chips**

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**Chocolate Profiteroles**

**Cambridge Burnt Cream**

**Cheese Board**

**£25**

**per person**

**CHRISTMAS LUNCH  
25<sup>th</sup> December  
Seating at 2pm**

**Lobster cocktail with a bourbon marie  
rose sauce**

**Welsh rarebit served with red onion  
marmalade**

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**Smoked salmon salad**

**Lemon Sorbet with a splash of vodka**

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**Roast Turkey with sausage, bacon,  
stuffing and poultry gravy**

**Roast Beef with Yorkshire Pudding**

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**Christmas Pudding with Brandy Sauce  
or**

**White Chocolate Ice Cream with  
Chocolate-dipped Strawberries  
and a little pot of hot chocolate**

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**Coffee and mince pies**

**£47.50**

**Per person**

**Booking Essential**

## **New Year's Eve 'Around Britain Feast'**

**31<sup>st</sup> December at 9pm**

**Welsh Rarebit made with real ale,  
served with caramelised red onion  
chutney**

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**A plate of Scottish Smoked Salmon  
With horseradish & lemon**

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**Lemon sorbet with a splash of vodka**

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**Roasted local topside of beef  
Served with Yorkshire Blue Sauce,  
potatoes and fresh vegetables**

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**Cambridge Burnt Cream  
with strawberries and shortbread**

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**Local Cheeses**

**6 Courses**

**£42.50**

**Booking essential**

## **Christmas Food Hours**

<b>Mon 22<sup>nd</sup> Dec -</b>	<b>No Food</b>
<b>Tue 23<sup>rd</sup> Dec -</b>	<b>12-2pm &amp; 6-9pm</b>
<b>Wed 24<sup>th</sup> Dec -</b>	<b>12-2pm &amp; See Page 2</b>
<b>Thu 25<sup>th</sup> Dec -</b>	<b>Lunch bookings only</b>
<b>Fri 26<sup>th</sup> Dec -</b>	<b>No Food</b>
<b>Sat 27<sup>th</sup> Dec -</b>	<b>12-pm &amp; 6-9pm</b>
<b>Sun 28<sup>th</sup> Dec -</b>	<b>12-3pm</b>
<b>Mon 29<sup>th</sup> Dec -</b>	<b>No Food</b>
<b>Tue 30<sup>th</sup> Dec -</b>	<b>12-2pm &amp; 6-9pm</b>
<b>Wed 31<sup>st</sup> Dec -</b>	<b>12-2pm &amp; See Page 3</b>
<b>Thu 1<sup>st</sup> Dec -</b>	<b>No Food</b>
<b>Fri 2<sup>nd</sup> Dec -</b>	<b>Normal hours resume</b>

**The bar will be open as normal,  
throughout the festive period, with the  
exception of Christmas Day, when we will  
open between 11am and 4pm.**

**Scott and Layla would like to thank all of  
their customers for their support in 2008,  
and wish them a very Merry Christmas  
and Happy New Year.**

**Booking and pre-ordering is essential for  
all Christmas events. If there are any  
special dietary requirements, then we will  
happy to help. Please speak to Scott or  
Layla.**

**Crown and Anchor Sowerby  
138 Front Street, Sowerby, Thirsk.**

# **CHRISTMAS AT THE CROWN & ANCHOR**

