

**CHRISTMAS IS COMING.....**

**Christmas Party Menu**  
**30<sup>th</sup> November to 23<sup>rd</sup> December**  
**Served lunchtime and evening**

Venison Pate with Toast and Red Onion Chutney  
Homemade Leek and Potato Soup with Crusty Bread  
Warm Salad of Bacon and Parmesan

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Roast Turkey with all the trimmings

100z Sirloin Steak served with fresh salad, fried onions, mushrooms  
and hand-cut chips (£2 supplement)

Poached Salmon Fillet with White Wine and Chive sauce

Wensleydale and Vegetable Bake

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Christmas Pudding with Brandy sauce  
Selection of Brymor Ice Creams  
Lemon Tart with BRYMOR Raspberry Ice Cream  
Crown and Anchor Cheeseboard (£2 supplement)

**£18\* per person**

\*Book your party by 1<sup>st</sup> November  
and receive £1 off per person.

**SATURDAY**  
**19<sup>th</sup> DECEMBER**  
SCOTT & LAYLA'S  
5<sup>th</sup> ANNIVERSARY PARTY  
KARAOKE & FREE FOOD

**CHRISTMAS EVE**  
NORMAL MENU  
SERVED  
BOOKING  
RECOMMENDED

**CHRISTMAS DAY**  
**4 Course Lunch £50**  
PLEASE ASK FOR  
MORE DETAILS

**NEW YEAR'S EVE**  
SPECIAL MENU  
PLEASE ASK FOR  
MORE DETAILS

*Crown & Anchor* 

**The 4th Sowerby**

**Beer Festival**

**At the Crown and Anchor, Sowerby**

**Telephone: 01845 522448**

**Website: [www.crownandanchorsowerby.co.uk](http://www.crownandanchorsowerby.co.uk)**

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**3<sup>rd</sup>, 4<sup>th</sup> and 5<sup>th</sup> September 2010**

**The fourth Sowerby Beer Festival is our most exciting yet!  
With loads of beers, two great musical acts and some delicious  
barbeque food, why not just relax and get stuck in?**

We've got a huge range of beers with many different styles. There are dark and meaty stouts along with light golden ales with tons of fruity and hoppy aromas. There truly is something for everyone.

If you've never tried real ale, then please do not be afraid. Ask for advice from our many staff and volunteer servers, and please feel free to have a little taste before you buy – sample glasses are available at both bars. Every year we manage to convert a few people.

Once again we will have two bars serving real ale. The main bar will have five festival ales and our temporary bar in the garden will have eight. Next to the outside bar you will find the barbeque, which will serve a range of freshly prepared food, ranging from burgers and chicken to a massive T-bone steak. The menus are shown on the blackboards outside and throughout the pub.

As usual we will have music on both Friday and Saturday nights. At 9pm on Friday we will be featuring a welcome return visit of 'The Wiggles', a fantastic acoustic duo which were such a hit when they were last with us earlier in the year. At the same time on the Saturday we have 'Bootleg Buddy' where amazing vocals and outstanding guitar work will transport you back to another era. It's going to be a great weekend – see you there!

# The 4th Sowerby Beer Festival @ the Crown and Anchor, Sowerby

**All Festival Beers**

**£3 per pint**

**£1.50 per half**

**Friday Night  
LIVE MUSIC**

**The Wigglers  
9pm**

**Saturday Night  
LIVE MUSIC**

**Bootleg Buddy  
9pm**

**Barbeque Food  
FRIDAY 6-9pm  
SATURDAY 12-4pm  
& 6-9pm  
SUNDAY 12-4pm  
See menus**

## Tasting Notes

AREA	BREWER	BEER NAME	ABV	STYLE	DESCRIPTION
Suffolk	<b>Adnams</b>	Explorer	4.3%	Light	American hops, citrus flavour, long & sweet aftertaste.
Essex	<b>Crouch Vale</b>	Brewers Gold	4.0%	Light	Former UK champion beer – golden, hoppy with citrus notes.
London	<b>Fullers</b>	London Pride	4.1%	Brown	Malt and citrus notes with a hint of toffee.
Suffolk	<b>Green Jack</b>	Orange Wheat Beer	4.2%	Light	Beautifully balanced, a strong fruit flavour. Complex finish.
Tyne & Wear	<b>Hadrian &amp; Border</b>	Gladiator	3.8%	Red/Brown	Plenty of malt in aroma and palate. Strong bitter finish.
West Midlands	<b>Holden's</b>	Black Country Mild	3.7%	Red/Brown	Delicious mild with a light blend of hops, malt and fruit.
Manchester	<b>Holt's</b>	Joseph Holt Mild	3.2%	Red/Brown	Malty nose. Hops, malt and fruit in the mouth. Dry finish.
Wiltshire	<b>Hopback</b>	Summer Lightening	5.0%	Light	Fresh hoppy aroma. Fresh with a long dry finish.
Norfolk	<b>Humpty Dumpty</b>	Humpty Dumpty Ale	4.1%	Light	Fruity nose. Initial sweetness fades to leave a long dry finish.
Cumbria	<b>Jennings</b>	Sneck Lifter	5.1%	Brown	Fruit and malt, with roast flavours through to the finish.
North Yorkshire	<b>Marston Moor</b>	Matchlock Mild	4.0%	Dark	Traditional, full flavoured dark mild.
Lancashire	<b>Moorhouses</b>	Blonde Witch	4.5%	Light	Crisp delicate fruit flavour. Dry, refreshing & smooth finish.
Devon	<b>O'Hanlon's</b>	Original Port Stout	4.8%	Dark/Stout	Roast malt flavour with a pleasant hoppy aftertaste.
North Wales	<b>Purple Moose</b>	Glaslyn Ale	4.2%	Light	Refreshing and malty ale. Plenty off hops and a smooth finish.
West Yorkshire	<b>Naylor's</b>	Pinnacle Stout	4.1%	Dark/Stout	Delicious robust stout with roasted, fruity flavour.
Cornwall	<b>St. Austell</b>	Tribute	4.2%	Copper	Medium bodied and bittersweet. Moderately dry finish.
North Yorkshire	<b>Theakston</b>	Old Peculiar	5.6%	Dark	The classic heavy, full bodied masterpiece. Take it steady!
Hampshire	<b>Triple FFF</b>	Stairway	4.6%	Light	Summer fruit flavour with malty notes. Well balanced.
Stirlingshire	<b>TSA</b>	Stirling IPA	4.0%	Light	Robust pale ale with, hoppy citrus notes. Slightly dry finish.
Oxfordshire	<b>Wychwood</b>	Hobgoblin	4.5%	Brown	Recently reduced in strength, but still full and tasty.
North Yorkshire	<b>York Brewery</b>	S & T Quencher Twenty Ten	3.9%	Light	This year's festival signature beer. Light delicious & refreshing.
North Yorkshire	<b>York Brewery</b>	Centurion's Ghost	5.4%	Dark	York's popular crowd pleaser. Full flavoured with caramel hint.

**Plus more in reserve if these runs out!!!**