



CROWN & ANCHOR
BARUGH GREEN

Christmas Day 2026

~£95~

Starters

Roast butternut squash soup VGO, GFO

with sundried tomato pesto and a milk roll

Jumbo prawn cocktail GF

with smoked salmon and caviar

Pâté de campagne GFO

with Pedro Ximénez bacon jam and crusty baguette

Truffled wild mushroom crostons VGO

with ricotta and rocket

Mains

All roasts are served with ruby port braised red cabbage, roasted heritage carrots & parsnips, pancetta & chestnut roast sprouts, creamy mash, duck fat roasties, and a Yorkshire pudding VGO, GFO

Bacon-wrapped turkey roulade GF

stuffed with chestnut, pork & cranberry stuffing, served with pigs in blankets

Roast dry-aged sirloin of Yorkshire beef GFO

with oxtail marmalade and rich Guinness gravy

Vegan "haggis" Wellington VG, GFO

with a creamy malt whisky & pink peppercorn sauce

Herb-crusted cod loin GF

with potato & fennel gratin, asparagus, and chive beurre blanc

Desserts

Sherry trifle

Pedro Ximénez-soaked almond sponge, raspberry jelly, and tonka bean custard, topped with Chantilly cream

Christmas pudding VGO, GF

with XO brandy butter and crème anglaise

Belgian triple chocolate brownie VGO, GFO

with amaretto biscuits and bourbon vanilla bean ice cream

Trio of British cheeses GFO

with traditional accompaniments

All allergens



If you have a question, food allergy or intolerance, please let us know before ordering. Full allergen information is available on request or via the QR code. V Vegetarian, VO Vegetarian option available, VG Vegan, VGO Vegan option available, GF Gluten free, GFO Gluten free option available.



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~ Kids - £45 ~

Starters

Tomato soup VG, GFO
served with bread & butter

Prawn cocktail GF
Tender prawns with cherry tomatoes and a pot of Marie Rose sauce

Mozzarella dippers V, GF
Breaded mozzarella dippers served with homemade ketchup



Mains

All roasts are served with ruby port braised red cabbage, roasted heritage carrots & parsnips, pancetta & chestnut roast sprouts, creamy mash, duck fat roasties, and a Yorkshire pudding VGO, GFO

Crown of turkey GFO
served with pigs in blankets, sage & onion stuffing, and gravy

Roast dry-aged sirloin of Yorkshire beef GFO
served with a gravy boat

Vegan "haggis" Wellington VG, GFO
served with a creamy sauce

Apple, fennel & chestnut loaf VG, GF
served with homemade gravy

Giant fish fingers GF
served with chips and peas

Puddings

Jelly & ice cream GF
Raspberry jelly, vanilla ice cream, and sprinkles

Chocolate brownie VG, GF
served with ice cream and chocolate sauce

Sticky toffee pudding GF
served with a jug of custard



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