



Book Now!

A £10 per person deposit will be required to secure your booking.

The whole party must pre-order from this Christmas Menu, at least 3 days before the time of your booking.

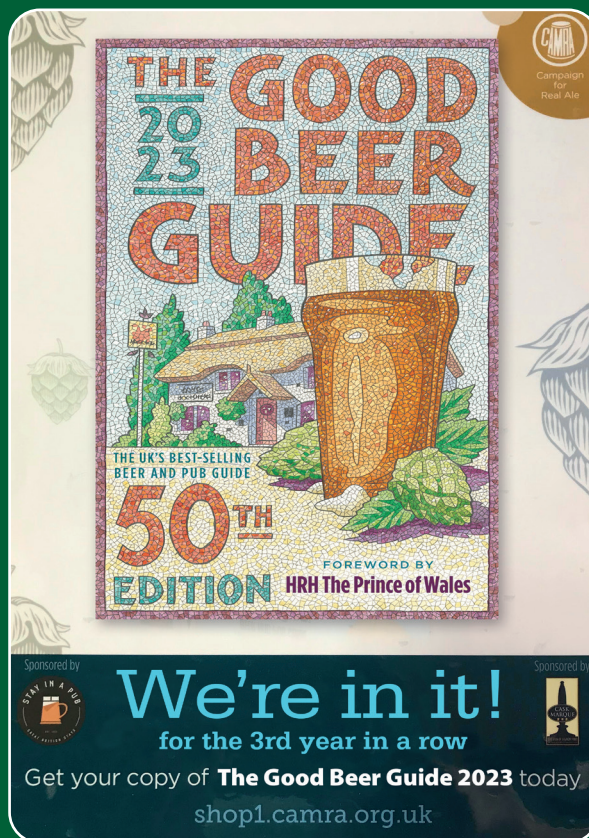
We cannot mix and match dishes from other menus for Christmas bookings.

On our larger party bookings and due to space limitations, dogs are not allowed in the Oak Room.

Ye Olde Anchor



5 High Street, Upton upon Severn
01684 593735
www.anchorupton.co.uk



FOOD HYGIENE

ELITE
AWARD

THREE
CONSECUTIVE
TOP SCORES

5 5 5



Ye Olde Anchor



Ye Olde Anchor CHRISTMAS MENU 2023

The team at the Anchor wish you a very Merry Christmas and a Happy New Year



Two Courses £23.95

All Three Courses £27.95

includes Christmas Crackers

Pre-orders will be required

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CHRISTMAS MENU



STARTERS

Homemade Soup

Choice of flavours.

Vegetarian, gluten-free and vegan options available

Homemade soup served with freshly baked ciabatta roll.

Crayfish Tails Cocktail

Crayfish tails folded in our Marie Rose sauce served on a bed of mixed leaves with bread and butter.

Ham Hock Terrine

A coarse pork terrine with toast and caramelised red onion chutney.

Popcorn Shrimp

Served on crispy lettuce with a triple citrus mayonnaise dipping sauce.

Creamy Garlic Mushrooms

Chestnut mushrooms cooked in garlic butter and cream sauce with fresh parsley, served with toasted bread rounds.

Freshly prepared Halloumi Fries

Halloumi sticks prepared in our kitchen, crispy fried and served with a sweet chilli sauce.

Vegetarian, gluten-free available



MAINS



Classic Roast Turkey Dinner

Roast turkey breast with pigs in blankets, stuffing, rich turkey gravy, roast potatoes, roast parsnips and freshly prepared vegetables.

Seabass

Pan seared seabass fillets in a lemon and parsley butter, served with Dauphinoise potatoes and mixed fresh vegetables.

Squash, Spinach and Vegan-Feta Pie

Plant-based shortening and pastry enriched with soya milk and umami give this vegan pie a greater depth of flavour with a perfected balance of crisp pastry. Served with champ mash, vegetables and vegan gravy. **Vegan**

Classic Beef Bourguignon

Tender pieces of beef in a rich red wine sauce with shallots and mushrooms. Served with champ mash and fresh vegetables.

English Rib Eye Steak 28 Day Matured

8oz Prime English Ribeye cut, cooked to your liking and served with a salad garnish, beer battered onion rings, coleslaw and thick cut chips.

Duck Breast

Served in a plum and ginger sauce with Dauphinoise potatoes and fresh vegetables.

Faggots

Two large succulent and tender faggots in a rich onion gravy, champ mash, garden peas and carrots.

Thai Vegetable Curry

A slow cooked Green Thai vegetable curry, served with basmati and wild rice. **Vegan & Gluten Free**



DESSERTS

Traditional Individual Christmas Pudding

Served with brandy butter and cream

Worcester Treacle Pudding

Steamed Worcester treacle pudding served with custard or ice cream

Gluten Free Sponge Pudding

Steamed sponge pudding served with custard or ice cream

Bennetts Ice Cream

Choice of flavours, Bennetts ice cream with a choice of topping sauces and wafer

Vegan Ice Cream

A mix of vegan strawberry and vanilla ice cream with vegan topping sauce

