



# CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

## Christmas Festive Menu

\$92

### **STARTERS**

CHOICE OF

#### **COLD-SMOKED ATLANTIC SALMON**

Lemon Crème Fraîche, Steamed Kipfler Potatoes,  
Pickled Shallots, Dill Oil & Micro Greens

#### **SPICED PUMPKIN SOUP (GF)(V)**

Herb Oil, Allspice, Micro Herbs

### **ENTRÉES**

CHOICE OF

#### **HERB ROASTED TURKEY ROULADE**

Sage & Cranberry Stuffing, Rosemary Gravy

#### **6<sup>oz</sup> BEEF TENDERLOIN**

Peppercorn Sauce, Watercress

#### **CHESTNUT RAVIOLI (V)**

Sage Brown Butter, Roasted Wild Mushrooms,  
Aged Parmesan, Crispy Leeks & Micro Herbs

### **SIDES:**

*Roasted Brussel Sprouts | Rosemary Roasted Potatoes  
Pigs In Blankets | Chestnuts & Cranberries | Green Beans & Almonds*

### **DESSERT**

#### **Selection of Four Bite Sized Sweets**

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**(V) Vegetarian (GF) Gluten Free**

*17% gratuities will be added to the menu price listed.*

*Consumption of raw or under-cooked meats can present a potential health risk.  
If you have any intolerances or specific diet, please ask your waiter for guidance.*

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## Christmas Festive Menu

\$82

### **STARTERS**

CHOICE OF

#### **SMOKED DUCK BREAST**

Winter greens, poached pear, blue cheese & spiced pecans

#### **SPICED PUMPKIN SOUP (GF) (V)**

Herb Oil, Allspice, Micro Herbs

### **ENTRÉES**

CHOICE OF

#### **HERB ROASTED TURKEY ROULADE**

Sage & Cranberry Stuffing, Rosemary Gravy

#### **IMPOSSIBLE MEAT WELLINGTON (V)**

Butternut Squash Puree, Spinach, Mushroom, Mustard Cider Jus

### **SIDES:**

*Roasted Brussel Sprouts | Rosemary Roasted Potatoes*

*Pigs In Blankets | Chestnuts & Cranberries | Green Beans & Almonds*

### **DESSERT**

#### **Selection of Four Bite Sized Sweets**

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## Christmas Festive Canapé Menu

### **COLD CANAPÉ**

|                                                         |                |
|---------------------------------------------------------|----------------|
| Atlantic Prawn Cocktail, Endive                         | 1 dozen   \$50 |
| Smoked Salmon, Sour Cream & Caviar Blini                | 1 dozen   \$52 |
| Poached Pear, Gorgonzola And Walnut Bruschetta (V)      | 1 dozen   \$48 |
| Whipped Goats Cheese, Fig Chutney, Pomegranate Tart (V) | 1 dozen   \$48 |

### **HOT CANAPÉ**

|                                                      |                |
|------------------------------------------------------|----------------|
| Honey & Mustard Pigs In Blankets                     | 1 dozen   \$48 |
| Mini Beef Slider, Smoked Cheddar, Dill Pickle        | 1 dozen   \$52 |
| Crispy Chicken Bites, Maple Gochujang, Scallions     | 1 dozen   \$50 |
| Roast Turkey & Chestnut Ballotine, Cranberry Chutney | 1 dozen   \$52 |
| Roasted Mushroom & Truffle Vol-Au-Vent (V)           | 1 dozen   \$48 |

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