



The Anvil Inn, Congham
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anvilcongham.co.uk

CHRISTMAS DAY CARVERY 2020 *Served 12 to 2.30pm.*

To begin with....

Smoked Salmon, Crevette and Prawn Cocktail with Marie Rose Sauce served with Homemade Bread
or

Homemade Chicken Liver Pate with Homemade Red Onion Chutney and Homemade Toasted Bread
or

Homemade Roasted Tomato & Basil Soup with Homemade Bread
or

Homemade Cheesy Garlic Bread topped with Crispy Bacon Pieces

Followed by a...

Lemon Sorbet Shot

For Your Main Course.... WE ARE SERVING

Traditional ANVIL CHRISTMAS CARVERY (or you can choose from our fish and veggie choices)

You will be invited to The Christmas Carvery by your server, just one table at a time.

You choose your meats, either 1, 2 or all 3 meats.

You choose your trimmings and we will serve them to you.

You then collect your plate from the end of the Christmas Carvery along with your sauce accompaniment.

If you prefer, one of our team will get your Carvery for you. Please ask.

You can eat as much or as little as you like!

OUR CHRISTMAS CARVERY:-

Roast Topside of Beef, Roast Turkey Breast, Roast Chicken Fillet..... presented with
Homemade Yorkshire Puddings, Home Roasted Potatoes, Lincolnshire Sausages, Bacon Rolls, Sage & Onion Stuffing
Balls, Boiled Baby Potatoes, Home Roasted Honey Parsnips, Brussel Sprouts, Carrot Batons and
Homemade Cauliflower Cheese. All finished with lashings of Homemade Gravy

Our Christmas Fish and Veggie/Vegan Choices:-

Grilled Salmon Fillet with Creamy White Wine and Dill Sauce
or

Roast Butternut Squash filled with homemade Pine Nut and Basil Pesto, topped with Roasted Hazelnuts
These dishes are served with your choice of Christmas trimmings & vegetables from The Anvil Christmas Carvery

For Dessert...

Home made Christmas Pudding with Spiced Rum Custard
or

Home made Chocolate and Black Cherry Brownie with creamy Vanilla Ice cream.....
topped with Creamy Vanilla Ice Cream and served Drizzled with Chocolate Sauce
or

Homemade Poached Pears

Macerated in Mulled Port Wine served warmed with a shot of Pouring Cream and Homemade Shortbread
or

Winter Berry Eton Mess

Sweet Red Berries layered with crumbled meringue, and whipped cream.

And to finish your meal...

Coffee or Tea served with Home Made Warmed Mince Pies

£57.50 per person Children £29.00 (under 12)

(Because of this year's exceptional circumstances, deposits are refundable, if we are forced to close due to Coronavirus)