

The George

Festive Menu

To Start With

Carrot and Coriander Soup, Cheddar and Herb Crouton, Crispy Carrot Chips

Smoked Cheese and Oyster Mushroom Arancini, Sundried Tomato and Roast Pepper Dipping Sauce

Gin and Beetroot Cured Salmon, Lemon and Dill Creme Fraiche

Duck and Orange Parfait, Toasted Focaccia, Spiced Damson Chutney

Mains

Roast Turkey, Beef Dripping Roast Potatoes, Stuffing, Yorkshire Pudding, Pig in Blanket, Honey Roasted Parsnip

Slow Roasted Rump of Lamb, Rosemary Hasselback Potatoes, Honey Roast Root Vegetables, Christmas Ale Reduction

Roasted Breast of Pheasant Filled with Apple and Chestnut Stuffing, Wrapped in Dry Cured Bacon, Rich Red Wine Gravy, Beef Dripping Roast Potatoes

Oven Roasted Salmon, Broccoli, Pea, Potato and Pesto Fricassee

Vegan Winter Vegetable Filo Pie, Salt and Pepper Roasted New Potatoes

(All Dishes Served with a Selection of Seasonal Vegetables)

Dessert

Christmas Pudding, Brandy and Orange Butter

Vanilla Panna Cotta, Spiced Winter Berry Compote, Almond Shortbread

Rich Chocolate Torte, Black Cherry Compote, Whisky Cream

Sticky Toffee Pudding, Peanut Brittle, Toffee Sauce, Clotted Cream

After Dinner Chocolates

2 Courses 35.00

3 Courses 40.00

