

The George

Festive Menu

To Start With

Celery Soup, Cheddar and Herb Croutons, Parsnip Curls

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, Pigs in Blanket, Honey Roasted Parsnips

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

Baileys Tiramisu, Amaretti Biscuits

Rich Chocolate Tart, Vanilla Cream, Spiced Winter Berries

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

Cherry Sorbet

After Dinner Chocolates

2 Courses 40.00

3 Courses 45.00

