

Festive Menu December 2021 @ George's

Starters

Spiced Parsnip Soup, Lime Crème Fraiche, Parsnip Crisps (V)

Sweet Potato & Goats Cheese Terrine, Beetroot Gel, Beetroot & Walnut Pesto, Micro Herb Salad (V)

Chicken Liver Parfait, Crusty Bread, Honey Nut Granola, Apricot Chutney

Ham Hock Pressing, Piccalilli Gel, Salted Cauliflower, Pickled Carrot, Candied Pumpkin Seeds (GF)

Citrus Cured Salmon Gravadlax, Beetroot, Apple, Cucumber, Dill (GF)

Mains

Roasted Turkey, Herb Butter Roast Potatoes, Roasted Roots, Buttered Sprouts, Glazed Carrot, Pork & Apple Stuffing, Pigs in Blankets, Red Wine Gravy

Pork Chop-On the Bone, Herb Butter Roast Potatoes, Roasted Roots, Buttered Sprouts, Glazed Carrot, Red Wine Gravy (GF)

12 HR Braised Shin of Beef, Spinach Puree, Pommery Mustard Mash, Honey Glazed Carrots, Wild Mushrooms, Red Wine Jus (GF)

Butternut Squash "Open Lasagne", Roasted Butternut Squash, Silverskin Onions, Squash & Thyme Puree, Spinach, Saffron Pasta, Pine Nuts, (V)

Garlic & Thyme Crisp Tempeh, Beetroot Puree, Swiss Chard, New Season Potatoes (V) (GF)

Fillet of Seabream, Sautéed Potatoes, Samphire, Pickled Cockles, Bisque (GF)

Desserts

Traditional Christmas Pudding, Brandy & Orange Sauce, Rum & Raisin Ice Cream (V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

Chai Tea Crème Brulee – Orange & Pistachio Biscotti (V)

Tonka Bean Cheesecake, Baked Apple Compote, Candied Pecans

A 3Pc Cheese Selection of British & French cheeses, Home-Made Chutney, Crackers, Fruit

Lunch 12-6.00PM

2 Courses - £20.95

3 Courses - £24.95

Dinner 6.00pm - 10pm

2 Courses £24.95

3 Courses £29.95