



**THE
GEORGE**

Christmas Menu

STARTERS:

Spiced Parsnip Soup served with warm breads

Ham hock & pea terrine, wild rocket, spiced chutney, sour dough

Smoked Salmon Gravavlax, caper berries, watercress, wholemeal bread

Roast butternut squash, sweet potato, rocket, candied walnuts

MAINS:

Roast turkey served with goose fat roast potatoes, pigs in blankets, stuffing, Brussel sprouts, parsnips, carrots, red cabbage and gravy

Slow roast pork belly served with goose fat roast potatoes, pigs in blankets, stuffing, Brussel sprouts, parsnips, carrots, red cabbage and gravy

Vegan Wellington - Butternut squash, carrot, sweet potato, vegan cheese, walnut, red pepper and redcurrant chutney, all the roast trimmings and vegan gravy (vg)

Pan fried lemon sole with new potatoes, French beans and cream parsley sauce

DESSERTS:

Warm booze-soaked Christmas pudding with a brandy butter (v)

Spiced apple Eton Mess (v)

Selection of local cheeses with quince jelly, biscuits, celery and grapes (v/gf)

Dark chocolate & amaretto mousse, coffee cream and smashed shortbread (v/gfa)

One course £13.95 Two course £17.95 Three course £22.95

Please ask a member of staff if you have and allergies or special requirements. Allergens booklet is available on request.