



# DECEMBER FESTIVE MENU

at THE GEORGE

AVAILABLE 1ST - 24TH & 27TH - 30TH



## STARTERS

ROASTED RED PEPPER & SWEET POTATO SOUP • with fresh bread. *(v, vg, gf, df)*

MUSHROOM & PARMESAN ARANCINI • with rocket, tomatoes and lemon aioli.

KING PRAWN COCKTAIL • with Marie Rose sauce, Cos lettuce and lemon. *(gf, df, sauce contains egg)*

TURKEY & HAM TERRINE • with plum chutney and cucumber and onion salsa. *(gf)*

## MAINS

ROAST TURKEY CROWN • with roast potatoes, Yorkshire pudding, pigs in blankets, chestnut stuffing, seasonal vegetables & red wine jus.

ROLLED BELLY OF PORK • with potato & apple mash, root vegetables & cider sauce. *(gf)*

PAN FRIED SEA-BREAM • with sautéed potatoes, tender stem broccoli & caper & lemon cream. *(gf)*

WALNUT & MUSHROOM WELLINGTON • with seasonal vegetables & vegan gravy. *(v, vg, df)*

## DESSERTS

CHRISTMAS PUDDING • with brandy sauce.

BLACK FOREST TRIFLE • *(v, vg)*

MATURE CHEDDAR • with artisan crackers, grapes and chutney.

SELECTION OF HOMEMADE SORBET AND ICE CREAMS • 3 scoops & brandy snap. *(v,vg,df, gluten free without brandy snap)*

TEA OR FILTER COFFEE

**3 COURSES • £40 PER GUEST**

PLEASE CONTACT THE HOTEL ON 01480 812300 TO BOOK. WE WILL REQUIRE A PRE ORDER AND DEPOSIT OF £10 PER GUEST FOR TABLE RESERVATIONS OF 8 GUESTS OR MORE.