



# BOXING DAY *at* THE GEORGE

GLASS OF SPARKLING WINE  
UPON ARRIVAL



## STARTERS

FRENCH ONION SOUP • with Gruyere crouton. (v)

CELERIAC FRITTERS • with tahini dressing, pomegranate, parsley & red onion salad. (v,vg,gf,df)

SALMON, CRAB & AVOCADO TIAN • with pastis mayonnaise. (gf,df, mayo contains egg)

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

MUSHROOM & WALNUT PATÉ • with green salad & lemon & thyme dressing. (v, vg, gf, df)

## MAINS

ROAST SIRLOIN OF BEEF • with roast potatoes, Yorkshire pudding, seasonal vegetables & red wine gravy

WHOLE ROASTED PARTRIDGE • with dauphinoise potatoes, vegetables & port jus. (gf)

FILLET OF COD • with vegetable & potato rosti, tender stem broccoli & roasted pepper sauce. (gf, df)

GRILLED CAULIFLOWER STEAK • with sweet potato purée, lentils, paprika, garlic & lemon. (v, vg, gf, df)

SPINACH & RICOTTA RAVIOLI • seved in a spicy tomato sauce. (v, vg, df)

## DESSERTS

CHRISTMAS PUDDING • with brandy butter & cranberry compote.

ICE CREAM PANNACOTTA • with vanilla clotted cream (v, gf)

STICKY TOFFEE PUDDING • with warm toffee sauce & banana ice cream. (v)

STRAWBERRY PANNACOTTA • with strawberry parfait & berries. (v,gf)

CHEESEBOARD • with artisan crackers, grapes, chutney & celery.

TEA OR FILTER COFFEE & HOMEMADE TRUFFLES

**3 COURSES • £60 PER GUEST**

PLEASE CONTACT THE HOTEL ON 01480 812300 TO BOOK. FULL NON-REFUNDABLE PAYMENT IS REQUIRED AT TIME OF BOOKING AND A PRE ORDER IS REQUIRED ONE WEEK PRIOR TO YOUR BOOKING..