



NEW YEAR'S DAY *at* THE GEORGE

GLASS OF SPARKLING WINE
UPON ARRIVAL



STARTERS

CARROT & CORIANDER SOUP • with fresh bread. *(v, vg, gf, df)*

HAM HOCK & PARSLEY TERRINE • with spiced chutney & chicory salad. *(gf, df)*

SMOKED HADDOCK FISH CAKES • with watercress & spinach salad, tartare sauce & lemon.

GRILLED VEGETABLE TIAN • with courgettes, aubergines, peppers, tomatoes in a herb pesto. *(v, vg, gf, df)*

MOZZARELLA & HERITAGE TOMATO SALAD • with basil dressing. *(v, vg, gf)*

MAINS

PHEASANT BREAST BALLOTINE • Filled with wild mushroom & tarragon, served with celeriac purée, baby carrots, broccoli & game jus. *(gf, df)*

SUPREME OF COD • on a rosti potato, with tender stem broccoli & parsley sauce *(gf)*

ROAST LEG OF LAMB • with sweet potato mash. *(gf)*

SPICY VEGETABLE PIE • with seasonal vegetables & vegan gravy. *(v, vg, df)*

SUN-DRIED TOMATO & SPINACH RISOTTO • topped with shaved parmesan. *(v, gf)*

DESSERTS

WINTER BERRY CRUMBLE • with vanilla custard. *(v)*

HONEY & PISTACHIO CRÈME BRÛLÉE • with pistachio ice cream *(v, gf)*

STICKY TOFFEE PUDDING • with warm toffee sauce. *(v)*

GINGER POACHED PEAR • with honey crème fraîche. *(v, gf)*

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

TEA OR FILTER COFFEE & HANDMADE 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.