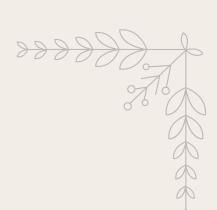
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THE GEORGE



Christmas Party Menu









3 COURSE £40

WHILE YOU WAIT

Homemade semolina bread, salted butter, roasted garlic & olives. VGN

STARTER

SOUP

Cream of mushroom soup. GFO/V

CHICKEN LIVER PARFAIT

Served with apple & onion chutney, toasted brioche. **GFO**

SMOKED SALMON RILLETTE

Served with horseradish & grilled sourdough.

CHEESE SOUFFLÉ

Twice baked cheddar cheese soufflé & mushrooms.

MAINS

ROAST TURKEY

Roast Turkey roulade, sage &

chestnut stuffing with pigs in blanket.

PIE

Sweet potato, goats cheese & spinach pie. V

STONE BASS

Stone bass fillet, parsnip purée, fricassee of sundried tomato & baby spinach.

BEEF BOURGUIGNON

Served with sautéed mushroom & creamy mash potato.

30 DAY-DRY AGED SCOTTISH SIRLOIN STEAK

Served with peppercorn sauce, rocket Parmesan salad & chunky chips.

(All served with roasted potatoes, Brussels chestnut & roast carrot)

DESSERT -

POUCHED PEAR

Red wine poached pear with cinnamon ice cream & pistachio crumble.

CHRISTMAS PUDDING BREAD & BUTTER

Served with vanilla crème anglais.

STICKY TOFFEE PUDDING

Served with vanilla ice cream.

CHOCOLATE FONDANT

Baked chocolate fondant with vanilla ice cream.

CHEESE BOARD

Stilton, onion chutney & oat biscuit. V

Includes Coffee & handmade mince pies.

Food allergies & Intolerances; please speak to the manager about the ingredients in your meal when making your order. GF/GFO Gluten free/Option DF/DFO Dairy free/Option V Vegetarian VGN/VGNO Vegan/Option A discretionary 12.5% service charge will be added to your bill.







THE GEORGE

From all of us at The George, thank you for celebrating this festive season with us. May your Christmas be filled with joy, laughter and wonderful memories around the table.

Wishing you a Merry Christmas and a Happy New Jear.

The George.

