



# THE GEORGE CHRISTMAS FAYRE 2021

*Available Friday 26th November - Thursday 23rd December  
Pre-bookings only*

*£19 for two courses  
£23.50 for three courses  
(£2 supplement for cheese board)*

## STARTERS

Smoked Chicken & Fine Herb Terrine, Apricot Chutney, Ciabatta Toast, Salad Garnish GFOR

Smoked Mackerel Pate, Horseradish Crème Fraiche, Pickled Red Onion, Capers, Crostini GFOR

Baked Goat's Cheese Salad, Roasted Beetroot, Honey, Caramelized Walnuts, Rocket, Balsamic V GF

Butternut Squash & Honeyed Parsnip Soup, Warm Ciabatta, English Butter V GFOR

## MAINS

Slow-cooked Blade of Beef, Celeriac Puree, Wholegrain Mustard Mash, Marrowbone Veal Jus GFOR

Norfolk Bronze Turkey Crown, Cranberry & Sausage meat Stuffing, Lincolnshire Chipolata wrapped in Smoked Streaky Bacon, Goose Fat Roast Potatoes, Rich Turkey Gravy GFOR

Pan Seared Seabass Fillet, Pomme Puree, Smoked Bacon, Wilted Spinach, Red Wine Sauce GFOR

Mushroom & Stilton Wellington, Beurre Blanc V

*All served with Cauliflower Cheese & a selection of Seasonal Vegetables.*

## DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice Cream

Vanilla Panna Cotta, White Chocolate Shavings, Berry Compote GF

Chocolate Yule Log, Vanilla Ice Cream

Individual Christmas Pudding, Brandy Sauce GFOR

Cheese Board, Stilton, Mature Cheddar, Camembert, Chutney, Apple, Crackers, Butter