



# THE GEORGE Christmas Day

## STARTERS

*Cream of Jerusalem Artichoke Soup, Truffle Oil, Warm Ciabatta, English Butter V GFOR*

*Stilton Pâté, Figs, Candied Walnuts, Crostini, Mixed Leaf Garnish V GFOR  
Cola-cooked Ham Hock Terrine, Apricot & Ginger Chutney, Ciabatta Toast, Wild Rocket GFOR*

*Home-cured Glenmorangie Whisky & Honey Salmon Gravlax, Pickled Cucumber Ribbons, Blackberries, Lemon & Coriander Cream Cheese Mousse GFOR*

## MAINS

*Roast Norfolk Bronze Turkey Crown, Apricot, Lemon, Sage & Pulled Turkey Leg Stuffing, Lincolnshire Chipolata wrapped in Smoked Streaky Bacon, Homemade Yorkshire Pudding, Goose Fat Roast Potatoes, Honeyed Parsnips, Rich Turkey Gravy GFOR*

*28 Day Aged Roast Sirloin of Beef, Homemade Yorkshire Pudding, Lincolnshire Chipolata wrapped in Smoked Streaky Bacon, Beef Fat Roast Potatoes, Honeyed Parsnips, Rich Marrowbone Gravy GFOR*

*Pan Roast Fillet of Hake, Pancetta, Wilted Spinach, Charred Leeks, Beurre Blanc Sauce GF*

*Brie, Spinach, Red Onion & Apple Roulade, New Potatoes, White Wine & Black Bomber Cheese Sauce V GF*

*All served with Seasonal Vegetables and Cauliflower Cheese*

## DESSERTS

*Red Wine Poached Pear, Mascarpone, Honey V GF*

*Warm Triple Belgian Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce V*

*Chocolate Truffle & Chestnut Cheesecake, Caramelized Hazelnuts, Pistachio Ice Cream*

*Individual Christmas Pudding, Cognac Brandy Sauce V GFOR*

## TO FINISH

*Coffee or Tea and Christmas Cake*

*£74.95 per head  
Children half price*