



THE GEORGE INN

Christmas Party

STARTERS

Spiced carrot & parsnip soup with ciabatta croutons & crusty bread [ve]

Classic prawn cocktail with Marie rose sauce & granary bread

Battered brie wedge with redcurrant coulis [v]

Creamy baked mushrooms in stilton & garlic cream served with toasted ciabatta [v]

Chicken liver & brandy pate with red onion chutney & sourdough toast



CARVERY

SELECTION OF MEATS CARVED TO ORDER WITH HOMEMADE
YORKSHIRE PUDDINGS, PIGS IN BLANKETS, SAGE & ONION STUFFING

OR

MEDITERRANEAN TART [VE]

HELP YOUR SELF TO ROAST POTATOES, HONEY PARSNIPS,
CAULIFLOWER CHEESE AND A SELECTION
OF FRESH SEASONAL VEGETABLES



DESSERTS

Traditional Christmas pudding with brandy cream

Mince pie cheesecake with vanilla ice cream

Festive amaretto crème brulee topped with toasted almonds with a shortbread biscuit

Trillionaires tart with salted caramel ice cream

Mango & passionfruit posset with shortbread biscuit



WEDNESDAY TO SATURDAY THROUGHOUT DECEMBER

2 COURSES £30

3 COURSES £35

