



# Festive Lunch and Dinner

set party menu

Looking to celebrate the Christmas period with work colleagues, family or friends? Why not join us in your celebrations with a 2 or 3 course meal

Available from Monday 22nd November & throughout December in either our George restaurant or in our private Tudor Room, subject to availability.

*\*pre order required*

**2-Course £33.95** per person

**3-Course £37.95** per person

 **SURYA HOTELS**

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T: 01206 578494 E: [events@thegorgehotelcolchester.co.uk](mailto:events@thegorgehotelcolchester.co.uk)

# FESTIVE MENU

2 courses, £33.95 or 3 courses, £37.95

## Starters

### Ham Hock

celeriac remoulade, picked shallot, toasted sourdough *SO/G/MU/C*

### Spiced Pumpkin Soup

crème fraîche and cumin bread *G/D V*

### The George Prawn Cocktail

baby gem, prawn & crayfish, marie rose, cucumber and peppers *CR/E/S*

## Mains

### Roast Turkey

rolled & stuffed leg, duck fat potatoes, carrots & parsnips, braised red cabbage, pigs in blankets, brussel sprouts with chestnuts & bacon, red wine jus *N/SO/G/E/M*

### Vegetarian Wellington

roast potatoes, carrots & parsnips, braised red cabbage brussel sprouts with chestnuts, mushroom jus *N/SO/G/E/M V*

### Ribeye Steak

roast potatoes, carrots & parsnips, braised red cabbage, pigs in blankets, brussel sprouts with chestnuts & bacon, red wine jus  
*N/SO/G/E/M*

### Pan Fried Halibut

crispy chicken skin crumb, pomme puree, baby leeks, turnips, parsley oil and chicken jus *F/M/SO*

## Desserts

### Christmas Pudding

brandy crème Anglaise *SO/E/M/G*

### Roasted Chestnut Brûlée

maple shortbread, quince gel, chestnut cream *G/E/M/N*

### Coconut Mousse

passionfruit gel, poached mango, coconut ganache, coconut crisp, mango and passionfruit sorbet *VE*

Please note an optional service charge of 12.5% will be added to any parties over 10

C cèlery  
M milk

G gluten  
N nut

MO molluscs  
SE sesame seeds

SO sulphur dioxide  
P peanut

CR crustaceans  
MU mustard

F fish  
L lupin

E eggs  
S soy

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.

V vegetarian VE vegan on request GF gluten free on request