



FESTIVE LUNCH & DINNER

THE GEORGE HOTEL

Available from 24.11.23 - 24.12.23

Starters

- White onion velouté, black garlic emulsion focaccia M,G,SO,E
- Confit chicken terrine, pickled red cabbage, orange and chicory MU,SO
- Crab & salmon salad, with avocado, fennel & apple CR,F,E,SO,MU
- Golden beetroot carpaccio, goats' cheese and sun blush bon bon & truffle honey dressing M,MU,SO

Mains

- Norfolk roast turkey, chipolata, chestnut stuffing, honeyed parsnips, braised red cabbage, chanterney carrots, roast potatoes, gravy MU,G,SO,M
- Pan fried gnocchi, butternut squash puree, picked mushrooms, fried sage and parmesan shavings G,E,M,SO,MU
- Pan roasted pheasant, sweet corn risotto, chard corn kernels, crispy pancetta and buttered greens M,SO
- Pan fried sea bass, crushed potatoes, wilted spinach, crab bisque, white crab & chervil quenelle F,CR,M,SO

Desserts

- Christmas pudding, spiced plum compote, cranberry oat crumble, brandy sauce SO,G,M
- Malted bitter chocolate tart, banana gel, passion fruit cream, peanut brittle N,M,G,E
- Grasmere gingerbread brulee, gingerbread crumb, orange compote M,E,G
- Vanilla & black cherry cheesecake, amaretti biscuits, Kirsch gel & black cherry sorbet G,M,SO,N

tea, coffee & mince pies to finish

£39.95 per person