



CHRISTMAS DAY THE GEORGE HOTEL

Canpaes & glass of bubbly

Starters

- Jerusalem artichoke soup, focaccia, black garlic puree, parmesan M,G,SO
Cured salmon, oyster mayonnaise, pickled cucumber, horseradish snow & sea herbs MU,SO
Duck liver parfait, burnt orange puree, sour cherry, candied walnut, brioche loaf SO,N,G
Goats cheese and beetroot pithivier, sage butter M,G,SO

Mains

- Norfolk roast turkey, chestnut stuffing, chipolatas wrapped in bacon, traditional vegetables, and château potatoes G,M,MU,SO
Pan fried sea bass, buttered spinach, clams, poached cod cheek, samphire, and fish broth M,CR,MO,SO,F
Oven roasted venison loin, salt baked heritage carrots, pumpkin puree, crispy kale, toasted pumpkin seeds MU,S,SO,M
Salt baked celeriac, charred king oyster mushrooms, mushroom puree, parmesan beignets, confit Jerusalem artichokes G,E,M,SO

Desserts

- Christmas pudding, spiced plum compote, cranberry oat crumble, brandy sauce SO,G,M
Black forest chocolate tart, cherry kirsh, roasted white chocolate crumb, black cherry sorbet G,SO,E,M
Mulled winter fruits, with cinnamon ice cream, candied orange, ginger bread SO,M,G,E
British cheese selection, crackers, candied walnuts, plum chutney, malt loaf, grapes M,G,MU,SO

tea, coffee & petit fours

£119.50 per person

£60.00 under 12s- kids menu available on request