



CHRISTMAS DAY | £119.50

THE GEORGE HOTEL

GLASS OF BUBBLY & AMUSE BOUCHE

Roasted butternut squash, whipped goats cheese & chive truffle honey M,G,S
Rare beef tartare, mustard grain mayonnaise & horseradish snow E,S,MU,M,SO

STARTERS

Celeriac, hazelnut & truffle soup, mini cheese scone G,M,N **V,GF**

King prawn, white crab & avocado salsa, brown crab emulsion
& chilli lime dressing CR,SO,S,E **GF**

Roasted king oyster mushroom, polenta cake, grilled asparagus & salsa Verde SO,S **VE,V,GF**

Chicken & pheasant terrine, pistachio & cranberry, braised baby leeks, pickled baby
vegetables, plum jam & toasted brioche N,G,SO,M

MAINS

Norfolk roast turkey, cranberry & chestnut stuffing,
chipolata & streaky bacon, honeyed parsnips, braised red cabbage, chantenay carrots,
brussel sprouts & roast potatoes M,G,SO **GF**

Roast fillet of beef, glazed lions mane mushroom, truffle & parmesan potato pave, buttered
baby leeks & port glazed shallot MU,SO,M **GF**

Roasted cod fillet, caper & brioche crumb, green lip mussels, white wine caviar velouté
& wilted samphire G,M,MO,F,SO **GF**

Crown prince pumpkin wellington, roasted chestnut & spinach, pommes cocotte, wild
mushroom velouté & charred baby leeks G **VE,V**

DESSERTS

Cheeseboard, trio of cheeses, crackers, treacle malt loaf, celery, candied walnuts,
apple & fig chutney G,N,M,C,SO,P

Christmas pudding, brandy sauce, black cherry compote, cranberry
& orange granola SO,G,M **VE**

Baileys panna cotta, espresso ice cream, milk crumble, chocolate coffee beans
& Irish milk truffles M,SO,E **GF**

Pistachio & chocolate tart, roast pistachio praline, cherry & pistachio chocolate bark,
& milk ice cream G,M,E,N

GF Non Gluten on request | **VE** Vegan on request | **V** Vegetarian on request

For any allergy and dietary requirements please contact a member of the team before making your booking.
Please note all menus are sample only & subject to change due to produce availability and supply.

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