



NEW YEARS EVE | £89.95

THE GEORGE HOTEL

STARTERS

Roasted scallop in the shell, sweetcorn velouté, samphire, roasted scallop roe crumb CR,M

Crispy butter chicken, smoked cauliflower puree, spiced carrot puree, pickled heritage carrots and cauliflower crisp SO,MU

Beetroot cured salmon, horseradish cream, apple gel, apple sticks & rye toast F,M,G

Sage and pumpkin tortellini, wilted spinach, pumpkin puree, walnut crumb G **VE**

MAINS

Beef wellington, roasted shallot puree, truffle mash, glazed heritage carrot, broad bean & shallot rings G,M

Herb crusted cod fillet, fennel & pea puree, baby veg cassoulet, lemon & garlic green lip mussel, potato pave F,C,R,M

Chicken supreme, braised chicory, celeriac puree, salt baked celeriac pearls, cavolo Nero, port wine and cherry jus M,SO

Wild mushroom & white truffle risotto, grilled king oyster mushrooms, glaze baby onions, charred baby leek SO **VE**

DESSERTS

Baileys choux bun, filled with baileys Chantilly, vanilla ice, fudges pieces, whiskey butter scotch sauce G,M,SO

Champagne & raspberry panna cotta, champagne gel, macerated raspberries sable biscuit, meringue pearls G,M,SO

Banana parfait, peanut brittle, choc crumb, caramelized banana, whey caramel P, N **VE**

Black forest opera cake, mascarpone cream, kirsch-soaked cherries, bitter chocolate ganache, Joconde sponge G,M,SO

TEA & COFFEE

Petit fours G,M,SO

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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