



THE GEORGE INN

FESTIVE MENU

2 courses £28 or 3 courses £34
Pre – Order only

STARTERS

PHEASANT, PISTACHIO & PORT PATE (GF)

Served with toasted ciabatta

PRAWN COCKTAIL (GF)

Prawns served with cherry tomatoes, gem lettuce, Marie Rose sauce, seeded bread & lemon

CELERIAC, HAZELNUT & TRUFFLE SOUP (VE AVAILABLE)

Served with a seeded bun & butter

CAMEMBERT STUFFED YORKSHIRE PUDDING

Yorkshire pudding filled with camembert, pesto & pumpkin seeds

MAINS

ROAST TURKEY WITH ALL THE TRIMMINGS (GF AVAILABLE)

Roast potatoes, piccolo parsnips, Chantenay carrots, pan-fried sprouts, red cabbage, pig in blanket & bread sauce

WILD MUSHROOM & PINE NUT WELLINGTON (VE)

Roast potatoes, piccolo parsnips, Chantenay carrots, pan-fried sprouts, red cabbage

ROAST TOPSIDE OF BEEF WITH A RED WINE & ROSEMARY JUS

Roast potatoes, piccolo parsnips, Chantenay carrots, pan-fried sprouts, red cabbage, pig in blanket

PAN – FRIED SALMON FILLET (GF)

Grilled asparagus, fresh radish, roasted potatoes & lemon butter

FESTIVE VEGAN BURGER (VE & GF)

Lentil, veg & garlic patty served on a vegan poppy seed bun, baby gem lettuce, red onion, vegan slaw & fries

DESSERTS

CHRISTMAS PUDDING (V)

Juicy vine fruits, cider, rum, glazed cherries & almonds, served with cream

LEMON MERINGUE PIE

Served with vanilla ice cream & grilled peaches.

CHOCOLATE TART (V&GF)

Belgian chocolate ganache, ginger crumbs & poached cherries

SELECTION OF ICE CREAMS & SORBETS

Ice cream – Vanilla, chocolate, strawberry, Sorbet – mango, raspberry, lemon.

TRIO OF CHEESE (£4 SUPPLEMENT)

Grapes, crackers, Butcombe ale chutney

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