The GEORGE INN

Festive Menu
2 courses £30 / 3 courses £35
Pre – order only

Sweet Potato soup, cream herb oil, crusty bread
(VG, V, GF on request)

Chicken liver paté, toasted ciabatta, red onion chutney
(GF on request)

Grilled goats cheese, apple, roasted walnut, spiced red onion beetroot chutney
(V, GF on request)

Smoked Salmon, cream cheese, dill, cucumber on ciabatta
(GF on request)

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Roasted turkey breast, smoked streaky bacon wrapped chipolata,
caramelised onion herb stuffing, rosemary roasted potatoes, carrot, parsnip, sprouts & a rich red wine gravy
(GF on request)

Salmon fillet, walnut herb panko crust,
creamed celeriac purée, tender stem, roasted new potatoes, burnt butter chive orange reduction
(GF on request)

Roasted squash, bulger wheat, goats cheese, beetroot, orange, maple dijon dressing
(V, GF, VG on request)

Marinated slow-cooked beef brisket,
curly kale, balsamic glazed shallots, roasted carrot, gratin potato, rich demi-glaze sauce
(GF)

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Traditional Christmas pudding, brandy mascarpone cream
(V)

White chocolate orange cheese cake
ginger crumb base charred orange & Cointreau sauce
(V GF)

Salted caramel and vanilla mascarpone, chocolate sauce, toasted hazelnut, burnt banana, puff pastry
(V)

Somerset cheese, savoury cracker, chutney - £6 additional supplement
(V, GF on request)

Please inform us if you have any allergies, intolerances or specific dietary requirements before placing your pre order. Contact us at: thegeorgeinnal@gmail.com or 01275 376985.