

The George Hotel

Christmas Menu

2 course £17.50 per person

3 course £21.50 per person

Serrano Ham, fig and halloumi salad

Garlic and tarragon mushrooms on Toasted sourdough bruschetta

Smoked Mackerel pate with Griddled Toasts and Cress Salad

Pea and broad bean hummus with Homemade breads, flakes of goat's cheese and vine tomato

Smoked chicken with an orange, Walnuts and Crispy Bacon



Traditional roast turkey breast, sausage cranberry and Bacon stuffing, honey roast parsnips,

Cauliflower Cheese, heritage carrots and greens with a Rich Gravy

Fillet of hake with a Chorizo and Herb Crumb with Crushed Potato and Greens with a prosecco
and cranberry sauce

Pan Seared Venison Loin with Sweet Potato and Celeriac Puree, Parsnips, Greens with a Bacon
& Juniper Berry Jus

Fillet of duck Breast with Fondant Potato and Festive Vegetables with plum and walnut sauce

Vegetable brie, Broccoli and Cranberry Wellington with Apple and Nut Stuffing, Festive
Vegetables and a Tasty Gravy



Banoffee Pie with toffee ice cream

Baileys, caramel and chocolate cheesecake

Lemon posset with poppy seed shortbread

Christmas pudding with brandy sauce



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Christmas Day Lunch Menu

25th December

£65 per person – children half price

Monkfish and bacon roll with vine tomatoes and basil with hollandaise sauce and breads

Slow Cooked Ham Hock with Piccalilli and Homemade Breads

Chestnut, Bacon and Spinach stuffed Portobello Mushroom with stilton Sauce and Peashoots

Heritage tomato, basil and mozzarella salad with balsamic drizzle



Refreshing lime sorbet with a drizzle of limoncello



Traditional roast turkey breast, sausage cranberry and Bacon stuffing, honey roast parsnips, Cauliflower

Cheese, heritage carrots, greens and a rich Gravy

Pot slow roast beef with wild mushrooms in a rich red wine and baby onion sauce, honey roast parsnips,
heritage carrots and greens

Whole pheasant stuffed with a prune and bacon stuffing, honey roast parsnips, heritage carrots and greens

Seafood linguine with king prawns, Mussels and Clams in a lemon and white wine Sauce

wild mushrooms and Asparagus Risotto with Cress Salad and grilled parmesan wafers



Christmas pudding with brandy sauce

Knickerbocker glory

Chocolate Mousse, Espresso Crème, Amaretti Biscuit and Chocolate Shards

Raspberry and White Chocolate cheesecake with a Raspberry Drizzle

Mulled wine poached Pears with Almond Crumble and Vanilla Icecream



Coffee and chocolates



Cheese board with port £10 per person



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New Year Eve Menu

31st December

Dinner, Live Music & Disco = £30.00 per person



Arrive at 7.30pm until late

Gin cocktail on arrival

Mussels, Clams and Breads

Roasted Goats cheese and beetroot with Crispy Filo

Melon and parma ham with Cress Salad

Chicory and Walnut Tart with Tomato & Balsmic Salad

Honey glazed gammon with triple cheese and bacon dauphinoise and greens

Slow Braised Lamb Shoulder with Vegetable Medley and Rich Jus

Whole Lemon Sole with Brown Shrimp and Capers, served with New Potatoes and Samphire

Braised Pork belly with black pudding mash, Greens and apple cider gravy

Festive Stuffed Butternut Squash with a cheese Topping served with Roast Potatoes, Vegetables

Crème brulee with rum soaked raspberries and vanilla Shortbread

Sticky toffee pudding with toffee sauce and clotted cream ice cream

Eton mess

Apple strudel with chantilly cream

Revellers bacon rolls at midnight with prosecco - £8.50

The George Hotel

Small Parties Christmas

Disco night

Saturday 7th December – arrive at 7.30pm till late

Tables from 2 people – 20 people

Party the night away amongst friends

