



the GEORGE

Festive Menu

Available all throughout December for pre-bookings

2 courses - £24.95

3 courses - £28.95

Starters

Smoked mackerel pâté, pickled vegetables and toasted focaccia (GFa)

Spiced celeriac & chestnut soup, herb oil with toasted sourdough (VE) (GFa)

Slow-roasted pork belly, marinated heritage beetroot, homemade apple purée and black pudding crumb (GFa)

Roasted pumpkin, quinoa, baby spinach, avocado and tofu salad with a balsamic reduction (VE) (GFa)

Mains

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots & parsnips, duck fat & herb roast potatoes, sausage stuffing, pigs in blankets and gravy (GFa)

Wild mushroom, roast pumpkin & pomegranate Wellington, maple-glazed carrots & parsnips, herb roasted potatoes, braised red cabbage, Brussels sprouts, stuffing and vegetarian gravy (VE)

Slow cooked beef blade with mashed potato, roasted carrots, kale and red wine jus (GF)

Cod loin with crushed new potatoes, creamy leeks and orange beurre blanc sauce (GF)

Christmas pizza

Homemade tomato sauce, mozzarella, pulled turkey in BBQ sauce, pigs in blankets, sausage meat stuffing, cranberry sauce (GFa)

Christmas burger

Turkey, sausage meat stuffing, brie, cranberry, served with triple cooked chips and harissa mayo (GFa)

Desserts

Christmas pudding with brandy crème Anglaise (V)

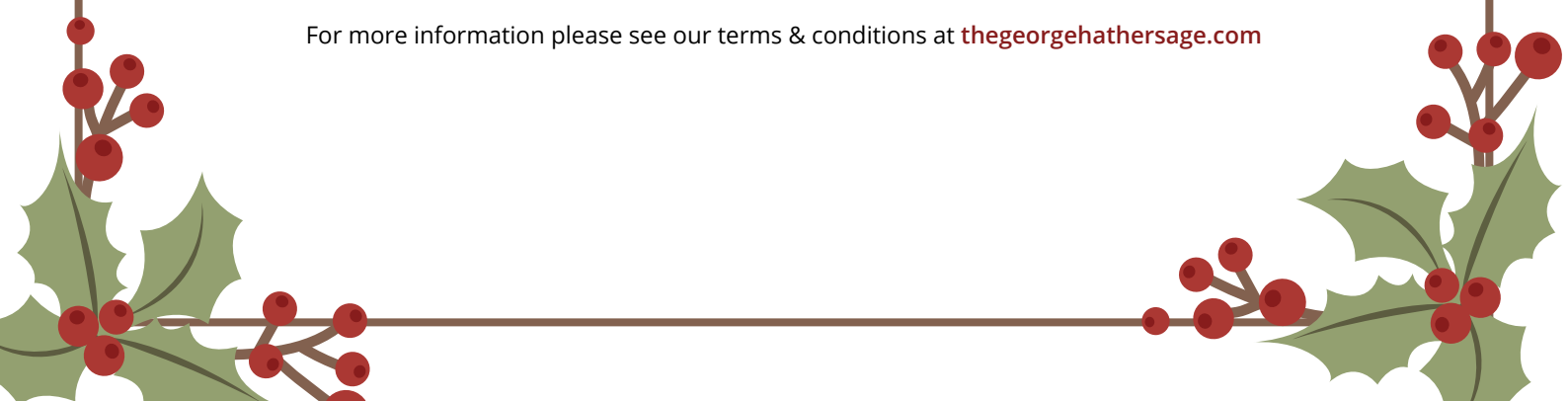
Orange polenta cake, served with orange & cinnamon ricotta and blueberry coulis (V) (GF)

Apple, coconut & almond crumble served with vegan vanilla ice cream (VE) (GF)

Local cheese board with artisan biscuits, honey-walnuts, grapes and red onion & blueberry chutney (£2 supplement) (V) (GFa)

You can book now by emailing enjoymore@thegeorgehathersage.com,
by calling **01433 650 436**, or by simply popping in and asking at Reception.

For more information please see our terms & conditions at thegeorgehathersage.com





the GEORGE

Christmas Day Menu

Food 12-3:30pm, Bar closes at 8pm.

On arrival, receive a glass of sparkling wine, Bucks' Fizz or soft drink, as well as a selection of homemade breads with truffle butter (V) (GFa).

£90 per person

£45 per child under 12 years old

Starters

Crab arancini with bisque sauce, seared scallops, parmesan tuille and crispy seaweed

Turmeric cauliflower & parsnip cream soup, served with spiced cauliflower tempura, parsnip crisps and toasted sourdough (V) (GFa)

Grand Marnier marinated figs, chicory & tofu salad with orange segments, coriander and carrot ribbons, tossed in a mulled red wine vinaigrette (VE) (GFa)

Earl Grey smoked duck breast with roasted sesame pumpkin, spicy chickpeas and girolle mushrooms (GF)

Mains

New Close Farm roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots & parsnips, goose fat herb-roasted potatoes, sausage meat & cranberry stuffing, pigs in blankets and homemade gravy (GFa)

Monkfish fillet with crayfish & saffron risotto, lime beurre blanc and purple sprouting broccoli (GF)

Roast pumpkin, chestnut & wild mushroom pie, braised red cabbage, maple-glazed root vegetables, with vegetarian gravy (VE) (GFa)

Beef Wellington with dauphinoise potatoes, roasted vine tomatoes and red wine & blackberry jus

Desserts

Christmas pudding with brandy butter and pistachio ice cream (V) (GFa)

Chocolate torte with pomegranate & white chocolate cream, served with vanilla creme Anglaise (V)

Mango crème brûlée with passionfruit coulis and dehydrated fruits (VE) (GF)

Mint & basil panna cotta with cognac infused cherries (V) (GF)

Pear, rhubarb & blackberry, almond crumble with blood orange ice cream (V) (GF)

Coffee

Tea or fresh filter coffee with a selection of handmade chocolates (V) (GF)

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