



# the GEORGE

## Festive Menu

---

Available throughout December, **pre-order essential**.

*2 courses - £31.00 per person*

*3 courses - £35.00 per person*

### Starters

Wild mushroom & blue cheese fricassee served on toasted focaccia with green truffle oil and vegetable crisps (GFa) (VEa)

Celeriac & thyme soup served with Derbyshire oatcake croutons (GFa) (VE)

Pulled pork, with caramelised apples, baked onion purée and crispy sage (GF)

Butternut squash & cranberry tart served with pomegranate, walnut & rocket salad (GFa) (VE)

### Mains

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

**Festive Pizza:** Homemade tomato sauce, mozzarella, pulled turkey in BBQ sauce, pigs in blankets, sausage stuffing & cranberry sauce (GFa)

**Christmas Burger:** Turkey, sausage stuffing, brie, cranberry sauce, harissa mayonnaise, served with triple-cooked chips (GFa)

Slow-cooked beef blade served with stroganoff sauce, rice cake and sautéed kale (GF)

Pan-fried cod, sweet potato & red cabbage bubble and squeak served with a caper and dill cream sauce (GF)

Seasonal roast vegetable & jackfruit "Shepard's" pie, served with mashed potato, maple-roasted carrots, sautéed kale and vegan gravy (GF) (VE)

### Desserts

Christmas pudding with brandy crème Anglaise (GFa)

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

Pomegranate & pistachio tiramisu, with mini marshmallows

Chocolate & coconut mousse roulade with Bailey's cream and raspberry sorbet

Local cheese board with artisan biscuits, honey walnuts, quince chutney and grapes (**£4 supplement**) (GFa)

You can book now 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](http://thegeorgehathersage.com)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.  
(V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet

