



the
GEORGE

Festive Menu

2 courses £32.50

3 courses £39.00

Loyalty offer

3 courses for 2

30th November - 17th December

Monday - Thursday

Starters

Mushroom & chestnut soup, black garlic butter and warm bread (GFa) (VEa)

Pig cheek & chorizo croquette, roasted apple & cider sauce, cavalo nero (GF)

Grilled red mullet, pickled peppers, charred courgette & kale velouté (GF)

Crispy camembert, sweetie drop peppers, olive & rocket salad, toasted pine nuts and a balsamic reduction (GF) (V)

Fennel & beetroot tartlet with mango & stem ginger mousse, rocket salad, toasted pine nuts and balsamic reduction (VE)

Mains

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

Herb-crusted cod, roasted sweet potato & fennel bubble and squeak, grilled broccoli and beurre rouge (GF)

Pork loin stuffed with sausagemeat & cranberry, Brussels sprout & kale purée, crispy bacon lardons, maple-glazed carrots, Hasselback new potatoes and pork jus (GF)

Slow-cooked Derbyshire blade of beef, mashed potato, sautéed kale and bourguignon sauce (GF)

Steamed wild mushroom pudding, olive oil mashed potato, sautéed greens and a plant-based gravy (GF) (VE)

Desserts

Christmas pudding served with brandy crème anglaise (GFa)

Cheese board with artisan biscuits, honeyed-walnuts, grapes and red onion & blueberry chutney (GFa)

Supplement £3

Apple & ginger steamed sponge pudding, quince & pineapple coulis, coconut sorbet (VE)

Sticky toffee pudding, caramel sauce and vanilla ice cream (V)

Roasted fig pavlova, vanilla Chantilly cream, winter berry coulis and pistachio ice cream (GF) (V)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes

can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet.

(GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million

(ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK

All prices are inclusive of VAT at 20%

