




CHRISTMAS DAY

THE GEORGE HOTEL

AMUSE BOUCHE


on arrival

STARTERS


Jerusalem artichoke & wild mushroom soup, with parmesan & beignets   


King prawn & avocado tian, mango & chilli salsa, sweet potato crisp,
coriander pesto 

Beetroot, feta & thyme tart, beetroot gel & hazelnut salad 

Chicken & pork terrine, whiskey cranberry & pistachio, pickled red cabbage &
burnt orange gel 

MAINS

Norfolk roast turkey, chipolata, chestnut stuffing, honeyed parsnips, braised red
cabbage, chanterney carrots & roast potatoes 

Truffle crusted halibut, celeriac rosti, wilted spinach, white wine sauce,
mussels & split chive oil 


Pan roast fillet of beef, braised ox cheek, truffle mash, buttered kale,
glaze shallot tatin & miso glazed mushrooms 

Potato & herb gnocchi, king oyster mushrooms, mushroom puree, garlic velouté,
parmesan shards & cavolo Nero  

Pan fried breast of duck, panko confit duck leg, spiced plum sauce,
potato pave & kale 

DESSERTS

Spiced plum compote, oat & cranberry granola, brandy sauce,
brandy butter ice cream  


Vanilla cheesecake, chocolate shards, Irish cream truffles,
chocolate chip based Baileys chantilly 

The George Christmas trifle, mulled winter fruits, brandy custard, ginger bread
sponge & ginger bread crumb  

Selection of fine English cheeses, fig & pear chutney, malt loaf, celery, grapes,
candied walnuts & biscuits 

TEA & COFFEE

Mini mince pies

 Veggie on request

 Vegan on request

 Non Gluten on request

For any allergy and dietary requirements please contact a member of the team before making your booking.
Please note all menus are sample only & subject to change due to produce availability and supply.