





FESTIVE MENU

THE GEORGE HOTEL

STARTERS

Roasted butternut squash soup, with sage chestnut, parmesan crumb & red Leicester cheese straw   

Ham hock terrine, piccalilli, apple & celeriac slaw & toasted sourdough 


Crayfish, prawn & smoked salmon terrine, basil mayo, parsley pesto, & rye toast 


Masala roasted cauliflower, aubergine pickle, curried sweet potato puree, cashew & bombay crumb   

MAINS

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

Beetroot risotto, goats cheese curd, pickled baby beets, candied walnuts & chive oil   

Pan fried salmon fillet, potato rosti, wilted spinach & roasted smoked red pepper sauce 

Pork belly, baby leeks, potato pave, butternut squash puree, cider jus & black pudding 

DESSERTS

Glazed chocolate & orange delice, popping candy chocolate shard & blood orange gel 

Buttermilk panna cotta, black cherry compote, spiced orange compote, & pistachio crumb  

Christmas pudding, spiced plum compote, oat & cranberry granola, brandy sauce 

Vegan Christmas trifle, mulled fruits, vegan custard, gingerbread sponge & crumb   

 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.

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