

GEORGE'S CHRISTMAS DAY LUNCH

£95 per person including a glass of fizz and canapés on arrival
A 5% service levy is added to all hotel accounts for distribution directly to staff

STARTERS

White truffle & pea soup

Quails egg, parma ham & parmesan

Crayfish & prawn cocktail

Horseradish crème fraiche, fennel seed & pink pepper cracker

Chicken & chorizo terrine

Sweetcorn relish, cornbread

Loin of venison

Watercress & beetroot salad, truffle balsamic

INTERMEDIATE

Passionfruit cured salmon

Pomegranate & champagne dressing

Twice baked butternut squash, smoked cheddar & chestnut soufflé

Chive beurre blanc

MAIN COURSES

George's traditional roast turkey

Roast potatoes, our own stuffing, cranberry & port sauce, turkey jus

24 hour braised feather blade of beef

Truffle mash, wild & gruyere mush choux beans, beef & red wine sauce

Brill potato & crab cake

Seafood & saffron veloute

Rosemary & caramelised shallot & camembert tart

Roasted root vegetable & cranberry relish

DESSERTS

Our homemade Christmas pudding

Brandy crème anglaise

Spiced chocolate orange & whiskey delice

Candied hazelnut

Treacle tart

Raspberry ripple & sage ice cream

Selection of cheese

Served with walnut & raisin bread, celery, apple, grapes & homemade chutney

Fresh filter coffee served with homemade mince pies