

CHRISTMAS AT THE GEORGE HOTEL EASINGWOLD

STARTERS

Traditional French Onion Soup
Chicken Fat & Emmental Croutes *(GF with modifications)*

Butternut Squash & Chestnut Soup
Apple Brunoise *(Vegan, GF with modifications)*

Wild Mushroom Puff Pastry Tart
Shallot Compote & Micro Herb Salad *(Vegan)*

Atlantic Prawn & Oak Smoked Salmon Cocktail
Bloody Marie Sauce, Baby Gem Lettuce, Brown Bread & Butter *(GF with modifications)*

MAINS

Stuffed Turkey Ballotine
Glazed Carrot, Winter Greens, Roast Potatoes, Pig in Blanket, Rich Pan Gravy *(GF)*

Traditional Daube of Beef
Buttery Chive Mashed Potato, Seasonal Vegetables *(GF)*

Salmon Wellington
Dill New Potatoes and a White Wine & Lemon Cream Sauce

Wild Mushroom & Truffle Risotto
Rocket Salad & Parmesan *(Vegan, Gf)*

DESSERTS

Traditional Christmas Pudding
served with Brandy Cream or Vanilla Ice Cream *(Vegan with modifications)*

Dark Chocolate Mousse
Pickled Winter Berries, Honeycomb & White Chocolate Soil *(GF with modifications)*

Traditional Sticky Toffee Pudding
Toffee Sauce, Salted Caramel Ice Cream *(GF)*

Two Cheeses
Date Crackers, Celery, Pickles, Frozen Grapes, Chutney, Quince Jelly & Fresh Honeycomb *(GF with modifications)*

Two courses: £31 | Three courses: £36

Please inform a member of the team if you have any allergies or intolerances. Our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present.