

The George Inn



Christmas Menu 2021

Wednesday, December 1 to Friday Dec. 24
two/three courses £21.95/£26.95



Starters

- Local pheasant and game terrine**, beetroot chutney, crostini (gfa)
- Baked Camembert**, garlic, sourdough toast (gfa)
- Smoked salmon**, fennel and clementine salad with crème fraiche (gf)
- Garlic wild mushrooms** rosemary oil, ciabatta toast and parmesan shavings (gfa)
- Butternut squash soup**, truffle oil and focaccia (v,gfa)

Main Courses

- Traditional roast turkey breast**
with all the trimmings (e,g,y,x,d)
- Oven-roasted **Guinea fowl** breast
pancetta, dauphinoise potatoes, heritage carrots, blackberry jus (gf)
- Lamb ballotine**
fondant potato, roast vegetables, crinkly kale, rosemary reduction (gf)
- Pan-seared Hake**
crushed new potatoes, olives & tomatoes, samphire, saffron aioli (gf)
- Chestnut, cranberry and pumpkin seed terrine**
roast potatoes, bittersweet greens, vegetable jus (v, gf)

Puddings

- Christmas pudding** with brandy custard (g,m,e)
- Poached pears** with mulled wine syrup and clotted cream ice cream (m,e, gf)
- Mincemeat cheesecake** with orange Chantilly cream (m,gf)
- Chocolate fondant** with dark berry coulis and vanilla ice cream (g,m,e)
- West-country **cheese**: Stilton, Brie, Cheddar, celery and biscuits (g,m,y,s)

Afters

- Special Teas or Fairtrade Italian espresso roast coffees from £3.00
- Floater / liqueur coffees from £4.85 /£6.85
- Port, brandy or malt whisky (25ml) from £3.5

If you have any special dietary requirements, please ask us.

Allergen information: vegan=v. gluten free=gf, gluten=g, nuts=n, milk=m, soya=s, mustard=d, eggs=e

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