



The George Inn

Christmas Menu



1 course £19, 2 courses £25, 3 courses £29 *Available Dec 1-24*

Starters

Parsnip, squash & ginger soup, truffle oil, focaccia (vg, gfa)
Smoked salmon & crab terrine, lemon & dill creme fraiche (gfa)
Garlic wild mushrooms, mushroom pate, toasted sourdough (vg, gfa)
Port & orange duck rilette, crostini, cornichons, red onion marmalade (gfa)
Mixed leaf salad, mandarin, chestnut, pomegranate, balsamic, thyme croutons (vg, gf)

Main courses

Traditional roast turkey breast, pigs in blankets, all the trimmings (gfa)
Pan-seared Cornish hake, lobster bisque, kale, crushed new potatoes (gf)
Roast guinea fowl, pancetta, leek potato gratin, chantenay carrots, game jus (gfa)
Squash, lentil and vegetable terrine, roast potatoes, caramelized onion gravy (vg,gf)
Slow cooked braised beef brisket, Bourguignon sauce, sweetheart cabbage, creamy mash (gf)

Puddings

Christmas pudding, brandy custard
Panettone bread & butter pudding, double cream
Black Forest cheesecake, cherry gel, chocolate dust
Vegan chocolate & ginger torte, with orange sorbet (gf, vg)
Mulled wine poached pears with vanilla pod ice cream (gf, vga)
Two scoops of your ice cream choice
Vanilla Pod – Plain Chocolate – Damson – Stem Ginger – Winter Berry Sorbet

Coffee & Tea

Black, Green or Herbal Tea £3 Americano £3.5
Espresso £3 Double Espresso £3.5 Cappuccino or Latté £4
Hot Chocolate £4.5 Port 50ml £4.5 Affogato coffee £6

We list all known ingredients but cannot guarantee any food to be allergen free.
Please ask if you have any special dietary needs.
gf = Gluten Free, gfa = Gluten Free Available, vg= Vegan

***With all best wishes for a Merry Christmas 2024 and
a happy, healthy and prosperous 2025.***

Peter and Veryan Graham

