The George Inn

Christmas Menu 2026

AVAILABLE 18 NOV – 24 DEC
1 COURSE £23 | 2 COURSES £32 | 3 COURSES £40
PRE-ORDERS REQ'D

STARTERS

Tomato & roast red pepper soup, basil oil (v, gf)
George game terrine, piccalilli, root vegetable crisps (gf)
Garlic mushrooms, parmesan, rocket and pesto crostini (v, gfa)
Goats cheese and caramelised onion tartlet, tomato chutney (v)
Gin & beetroot-cured gravadlax, salsa criolla, damson jelly (gf)
Panko breaded Brixham crab cake, lime, lobster bisque

MAIN COURSES

Cornish hake, samphire, saffron velouté, crushed new potatoes (gf)
Slow cooked braised beef brisket, bourguignon sauce, creamy mash (gf)
Traditional roast turkey breast, pigs in blankets, roast potatoes, trimmings (gfa)
Duo of confit duck leg & pan seared duck breast, fondant potato, damson & port jus (gf)
Chestnut & roasted root vegetable terrine, roast potatoes, redcurrant gravy (vg, gf)

DESSERTS

Christmas pudding, brandy custard (vga, gfa)
Panettone bread & butter pudding, vanilla ice cream (v)
Two scoops of damson or ginger ice cream or limoncello sorbet (v, gf)
Vegan chocolate orange tart, blood orange sorbet (vg, gf)
Mulled wine poached pears, vanilla ice cream (gf)
Bailey's or Tia Maria affogato
Somerset cheese plate

TEA & COFFEE

Black, Green or Herbal Tea £4
Americano £4 | Espresso £3.5 | Cappuccino or Latté £4.80
Hot Chocolate £4.80 | Liqueur floater coffee £8.50 | Vintage Port £6.50

Please ask if you have any special dietary needs.
We list all known ingredients but cannot guarantee any food to be allergen free.
gf = gluten free | v = vegetarian | vg= vegan |
gfa = gluten free available | vga = vegan available

With best wishes for a
Merry Christmas 2026
and a happy & healthy 2027

Peter & Veryan Graham and all of us at The George

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