

Festive Menu

Smoked salmon from Severn and Wye smokery with Atlantic prawns

Spiced parsnip velouté with toasted coconut and onion bhaji

Terrine of local game birds, truffled root vegetables and bacon jam

Tuscan ham, figs, parmesan

Seasonal forest mushroom risotto, aged parmesan and tarragon oil

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Norfolk turkey, chestnut stuffing, chipolata and bacon roll, cranberry sauce

English sirloin of beef, Yorkshire pudding, horseradish sauce

Roasted loin of venison, smoked chestnut purée, juniper berry jus

Roasted fillet of cod, parsnip purée, brown shrimp butter

Pan-seared halibut cooked on the bone, lobster and cognac velouté

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The George's Christmas pudding, Christmas pudding ice cream and rum sauce

Festive dessert trolley

Selection of cheeses, celery, grapes, chutney

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Tea, coffee, truffles

Please create your own menu by selecting three starters and three main courses per party