

CHRISTMAS MENUS

SAMPLE

CHRISTMAS EVE LUNCH

Spiced cauliflower velouté, parsnip bhajis

Gruyère cheese fritters, Thai jelly

Parma ham, melon and figs

Chicken liver parfait, red onion marmalade, toasted brioche

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Roasted Sirloin of English beef, Yorkshire pudding and horseradish

Pan fried fillet of cod, pea purée, warm tartare sauce

Roasted rump of English lamb, butternut squash, mint and chilli dressing

Breast of organic chicken, wild mushroom and pancetta sauce

A selection of winter vegetables and potatoes

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The George's Christmas pudding, rum, sauce

Dessert trolley

Cheese trolley selection, celery, grapes, chutney

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Coffee, tea, rum truffles

£60.00

CHRISTMAS EVE DINNER

Assiette of seafood and shellfish

Terrine of local game, spiced apple chutney, sour dough toast

Salad of marinated beetroot, rocket, goat's cheese and toasted hazelnuts

Roasted tomato soup, confit tomatoes, basil crème fraîche

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Lobster thermidor, steamed rice

Roasted fillet of beef, stout braised cheek, caramelised shallot, red cabbage purée

Roasted best end of English lamb, onion purée, lavender jus

Pan fried breast of duck, confit leg bon bon, five spiced jus

A selection of winter vegetables and potatoes

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The George's Christmas pudding, rum, sauce

Dessert trolley

Cheese trolley selection, celery, grapes, chutney

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Coffee, tea, rum truffles

£85.00

CHRISTMAS DAY LUNCH

Canapés

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Spiced butternut squash and ginger velouté, coconut cream

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Pan fried fillet of seabass, Asian vegetables, lime and coriander butter

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Fig and port sorbet

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Norfolk turkey, sage and onion stuffing, bacon roll, cranberry and bread sauce

or

Rack of Cumbrian lamb, herb crust, lavender jus

Roast and creamed potatoes, Brussels sprouts with chestnuts, roasted parsnips

Chantenay carrots, cauliflower cheese

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Duo of George's Christmas pudding and Christmas pudding ice cream, rum sauce

Exotic assiette of fruits, passion fruit sorbet

Chocolate and caramel mousse, satsuma curd, chocolate and brazil nut crumble

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Coffee, tea

Nuts, Turkish delight, tangerines, marshmallows, rum truffles

£170.00 Oak Panelled Restaurant

£160.00 Garden Room Restaurant

BOXING DAY LUNCH

Mediterranean King prawn cocktail with avocado and Marie Rose sauce

Braised oxtail soup, horseradish dumplings

Poached egg Benedict

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Roasted English Sirloin of beef, Yorkshire pudding and horseradish

Traditional roast goose, sage and onion stuffing, apple sauce

Steamed fillet of lemon sole, garden peas, smoked bacon

A selection of winter vegetables and potatoes

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The George's Christmas pudding, rum, sauce

Dessert trolley

Cheese trolley selection, celery, grapes, chutney

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Coffee, tea, rum truffles

£95.00

BOXING DAY DINNER

Pan fried Shetland scallops, slow cooked pork belly and apple textures

Half a cold poached lobster, salad and mayonnaise

Garden pea soup, pulled ham hock

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Roasted English sirloin of beef, Yorkshire pudding and horseradish

Medley of Billingsgate seafood, salmon, cod, monkfish, haddock and King prawn

white wine and saffron velouté

Whole roasted partridge, bread sauce and game jus

A selection of winter vegetables and potatoes

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The George's Christmas pudding, rum, sauce

Dessert trolley

Cheese trolley selection, celery, grapes, chutney

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Coffee, tea, rum truffles

£75.00