The George Inn
Festive Menu

STARTERS

Spiced celeriac and vegetable soup, bakery bread

Prawn cocktail, Marie Rose sauce, dressed leaves, brown bread

Beetroot and bell pepper terrine, Melba toast, dressed leaves

Warm duck, feta and walnut salad, cherry and balsamic dressing

MAIN COURSE

Roast crown of Turkey, pork stuffing, pigs in blankets,
seasonal vegetables, gravy

Classic beef and mushroom wellington, Winter vegetables,
creamy mushroom sauce

Cod loin with pine nuts, courgettes, crushed New potatoes,
tomato and olive sauce

Chestnut and cranberry nut roast, roast potatoes,
Seasonal vegetables, cranberry gravy

DESSERTS

Christmas Pudding with brandy sauce

Chocolate and orange crème brulee, shortbread biscuit

Plum cake, spiced berry compote, vegan vanilla ice cream

Selection of cheese and biscuits, spiced apple chutney, and crackers

---

TWO COURSES £33
THREE COURSES £41

PRIOR BOOKINGS ONLY
CALL 01323 870319
OFFICE@THEGEORGEALFRISTON.COM

AVAILABLE FROM
20TH NOVEMBER
TO 24TH DECEMBER