

the GEORGE Christmas 2021

Available Mon-Friday 12pm-5pm – 3 course £25 a head

Evenings and weekends - 3 courses £30 a head

Starters

Gooey Scotch free range egg

served with homemade piccalilli

Curried parsnip soup

topped with a beetroot crisp, served with warm sour dough bread

Portobello mushroom

oven baked with vegan cheese, topped with a walnut and chestnut crumb, garnished with a sundried tomato, wild rocket and balsamic dressing (suitable for vegans)

St James smokehouse salmon crostini

served with a spring onion and caper cream cheese on a rustic crostini with pickled carrots and a lemon wedge

Trio of fish cocktail

a medley of poached salmon and Atlantic prawn in a traditional Marie-rose sauce served on a bed of baby gem lettuce, garnished with a shell on crevette

Mains

Slow cooked Beef bourguignon

braised with pancetta, red wine, button mushrooms, silver skin onion and carrots served with a rosemary dumpling and grilled asparagus

festive Roast Turkey breast and Honey mustard glazed gammon

served with duck fat roast potatoes, Yorkshire pudding, pig in blanket, seasonal vegetables and topped with a turkey stock gravy

Confit duck leg with a smoked back bacon and chorizo butter bean stew

served with tender stem broccoli drizzled with a rich red wine jus

Cod En papillote

Cod wrapped in Parma ham steamed in paper with a lemon and caper butter served with roasted aubergine, courgette butternut squash and mixed pepper served with herby new potatoes and a green pesto dressing

Butternut squash and kale lasagne

layered with cashew ricotta and roasted butternut squash, served with a winter salad and cheesy garlic bread

Guinness Braised Beef short rib

Laid on a Parsley mash served with maple glazed roasted carrots and a rich Guinness jus (£30 a head menu only)

Seared crispy skin duck breast

topped with a red wine, orange and honey jus, served with crush potatoes, green fine beans and baby corn (£30 a head menu only)

Desserts

Apple and pear Crumble

Locally picked Bromley apple and pears, cooked in apple cider, cinnamon and star anise topped with almond crumble served with custard

Profiteroles

filled with salted caramel and topped with a chocolate cream served with vanilla ice-cream

Ferrero Rocher Mascarpone Cheesecake

served with a mixed berry combo and pouring cream

Classic Christmas Pudding

served with brandy custard and redcurrants

Deposit or no-show fee will be required and all food must be ordered in advance