

Christmas @ the George

To start

Leek & potato soup

Local leeks - potato - butter & chive cream - croutons

Smoked salmon & king prawns

Capers - pickled shallots - tomato - Marie rose sauce.

Chicken liver pate.

Red onion chutney - hot buttered toast

Pheasant spring rolls

Ginger - garlic - sesame dressing - coriander - Korean dip

To follow

Traditional roast turkey paupiette

Duck fat roast potatoes - sprouts - honey parsnips - turkey gravy

Slow cooked beef feather blade

Buttered mash potato - sauteed kale - roasted carrots - bourginion sauce.

Roasted butternut squash risotto

Butternut squash - pearl barley - spinach - coconut milk - goats cheese beignets

Pan fried seabass fillets

Puy lentil fricassee - garden peas - pancetta - chicken stock potatoes

www.thegeorgeinnmiddlewallop.co.uk FB

thegeorgeinnatthewallops TEL 01264 782648

If you have an allergy, please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens

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To finish

Clementine crème brulee

vanilla - blood orange sorbet

Poached pears

Chocolate sauce - vanilla bean ice cream

Chocolate brownie

Warmed with nibbed almonds & honeycombe ice cream.

Cheeseboard

Isle of Wight blue, isle of wight soft, rosary ash goats' cheese & Lyburn gold with chutneys & Thomas fudges crackers

£4 supplement

2 courses £24.99

3 course £29.99

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