

THE GEORGE

CANAPÉ MENU

MINIMUM ORDER, 10 PER CANAPÉ

+ River Teign oysters, 24 for 6

CANAPÉS

CONFIT GOOSE BON BON 4

cranberry sauce

PIGS IN BLANKETS 4

GARDENER'S PIE 3.5

lentils, mustard mash, Montgomery cheddar (v)

CURED SALMON 4.5

pumpernickel & dill cucumber

PORTOBELLO MUSHROOM ON TOAST 4

Henderson's Relish (v)

BEAUVALE BLUE CHEESE TWISTS (v) 3.5

blue cheese sauce (v)

CHEESE & ONION TART 3.75

pickled walnut (v)

BLACK PUDDING SCOTCH EGG 4.5

Oxford sauce

CRISPY LAMB RIBS 5

anchovy & sorrel yoghurt

HAM HOCK TERRINE 4.5

piccalilli, toasted sourdough

MINI CHEESE, LEEK & POTATO PASTY 4

Oxford sauce

PRAWN COCKTAIL 4.5

Marie Rose, herb salad

FISH GOUJON 4.5

tartare sauce

LATE NIGHT FOOD

CHEESEBURGER SLIDERS 9.5

fries (vegan option available)

CHEESE, LEEK & POTATO PASTY (v) 10

FISH & CHIPS 10

tartare sauce

FRIED CHICKEN 13.5

Bubbledogs hot sauce, blue cheese dip

If you have any allergies or require any nutritional information please notify a member of staff. A discretionary 12.5% service charge will be added to your bill.

Menus and prices are subject to change. All prices include VAT

THE GEORGE

CHRISTMAS SET MENU £90 PP

+ River Teign oysters, 24 for 6

STARTERS

SMOKED SALMON

dill mayo, rye crisp, cucumber salad

COUNTRY HOUSE TERRINE

chutney, toasted brioche, mustard seed salad

PARSNIP SOUP

green apple, curry spices, warm baguette, Glastonbury dairy butter (v)

HAND DIVED ROASTED SCALLOP

scallop roe & hazelnut butter, fine herb salad

MAINS

CONFIT GOOSE LEG

pigs in blankets, Brussel sprouts, cranberry sauce, chestnuts

BRAISED ROE DEER SHOULDER FOR 2

morello cherry, juniper smoked faggot, grilled hispi cabbage, mustard dressing, hazelnuts

BEEF WELLINGTON

clotted cream mash, wild mushrooms, bone marrow gravy (supplement £10)

CELERIAC AND MUSHROOM PIE

creamed spinach and fine herbs, roasted celeriac & madeira gravy (v)

ROASTED CORNISH COD

parsley sauce, smoked eel, tender leek, mashed swede

SIDES

ROAST POTATOES

with or without beef fat

BRAISED RED CABBAGE (v)

GRATIN OF PUMPKIN, POTATO AND BLACK PUDDING

(supplement £10)

DESSERTS

CHRISTMAS PUDDING

brandy butter

KNICKERBOCKER GLORY

BLACKBERRY & APPLE CRUMBLE

vanilla custard

CHEESE BOARD

three British cheeses, biscuits, quince

PETIT FOUR

MINCE PIES *brandy butter*

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THE GEORGE

FEAST MENU

+ River Teign oysters, 24 for 6

STARTERS

A selection of bar snacks

BLACK PUDDING SCOTCH EGG

Oxford sauce

CRISPY LAMB RIBS

anchovy & sorrel yoghurt

PRAWN COCKTAIL

Marie Rose, herb salad

CHEESE & ONION TART

pickled walnut (v)

MEAT

Choose one of the following.

Prices are per person and inclusive of starters and dessert.

SHOULDER OF YORKSHIRE LAMB 65

cumin yoghurt, dukkha, braised fennel gratin

(Minimum four)

BEEF WELLINGTON 110

lotted cream mash, wild mushrooms, bone marrow gravy

(Minimum four)

WHOLE SUCKLING PIG 110

clotted cream mash, braised hispi, radicchio salad, apple sauce

(Minimum eight)

WHOLE ROASTED TURBOT 95

brown shrimp butter sauce, crushed buttered new potatoes, sea vegetables, sorrel oil

(Minimum six)

DESSERTS

BLACKBERRY TRIFLE TO SHARE

BLACKBERRY & APPLE CRUMBLE TO SHARE