

# THE GEORGE

PUBLIC HOUSE

## Festive Snack Boards

### Festive Snack Boards 35pp

Turkey Keema & Cheddar Toastie

*Masala Ketchup*

Confit Goose Leg Scotch Egg

*Tarragon, Port & Cranberry Chutney*

Pork Shoulder Rillettes

*Sourdough Toast, Pickled Shallots, Gherkin Ketchup*

Hot Smoked Salmon

*Horseradish Mascarpone, Rye Crisp*

Achill Oyster

*Pickled Apple & Celery, Bronze Fennel*

### Vegetarian Snack Boards 25pp

Chestnut & Mushroom Scotch Egg

*Cumberland Sauce*

Caramelised Onion Tart

*Goat's Cheese*

Fried Gnocchi Bites

*Aioli*

Sprout Top Tempura

*Hot Honey*

Oyster Mushrooms on Toast

*Port Reduction*

Please speak to your server regarding any allergy concerns.  
A discretionary 15% gratuity will be added to your bill. All prices include VAT.



# THE GEORGE

PUBLIC HOUSE

## Beef Wellington Feast

*All dishes served family style. Minimum four persons.  
Feast requires 72hrs notice for pre-order.*

95pp

### Snacks

Christmas Scotch Egg

*Confit Goose Leg, Tarragon, Port & Cranberry Chutney*

Trout Rilette

*Pickled Cucumber, Onion Crackers, Mustard Crème Fraîche*

Red Leicester Rarebit on Toast

*Coppa Ham, Cornichon*

### Mains

Beef Wellington

*served with Pigs in Blankets, Brown Butter Brussels Sprouts, Roasted Chantenay Carrots,  
Braised Red Cabbage, Duck Fat Roast Potatoes, Yorkshire Puddings, Roast Gravy*

### Dessert

Apple & Blackberry Crumble

*Vanilla Custard*

*Please speak to your server regarding any allergy concerns.  
A discretionary 15% gratuity will be added to your bill. All prices include VAT.*



# THE GEORGE

PUBLIC HOUSE

## Festive Feast

*All dishes served family style. Minimum four persons.  
Feast requires 72hrs notice for pre-order.*

80pp

### Snacks

#### Christmas Scotch Egg

*Confit Goose Leg, Tarragon, Port & Cranberry Chutney*

#### Trout Rillette

*Pickled Cucumber, Onion Crackers, Mustard Crème Fraiche*

#### Red Leicester Rarebit on Toast

*Coppa Ham, Cornichon*

### Mains

#### Roast Crown Of Turkey

&

#### Stuffed Leg of Lamb

*Chestnut, Apricot, Rosemary*

*served with Pigs in Blankets, Brown Butter Brussels Sprouts, Roasted Chantenay Carrots,  
Braised Red Cabbage, Duck Fat Roast Potatoes, Yorkshire Puddings, Roast Gravy*

### Dessert

#### Apple & Blackberry Crumble

*Vanilla Custard*

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A discretionary 15% gratuity will be added to your bill. All prices include VAT.*



# THE GEORGE

PUBLIC HOUSE

## Vegetarian Feast

*Snacks & Mains plated individually.*

*Desserts served family style to share.*

*Feast requires 72hrs notice for pre-order.*

60pp

### Starter

**Chestnut & Mushroom Scotch Egg**

*Cumberland Sauce*

### Main

**Leek, Potato & Brie Pithivier**

*Garlic & Thyme Velouté*

*served with Brown Butter Brussels Sprouts, Roasted Chantenay Carrots  
Braised Red Cabbage, Roast Potatoes*

### Dessert

**Apple & Blackberry Crumble**

*Vanilla Custard*

*Please speak to your server regarding any allergy concerns.*

*A discretionary 15% gratuity will be added to your bill. All prices include VAT.*



# THE GEORGE

PUBLIC HOUSE

## Two Course Festive Feast

*All dishes served family style. Minimum four persons.*

*Feast requires 72hrs notice for pre-order.*

55pp

### Snacks

Christmas Scotch Egg

*Confit Goose Leg, Tarragon, Port & Cranberry Chutney*

Trout Rilette

*Pickled Cucumber, Onion Crackers, Mustard Crème Fraiche*

Red Leicester Rarebit on Toast

*Coppa Ham, Cornichon*

### Mains

Roast Crown Of Turkey

*served with Pigs in Blankets, Brown Butter Brussels Sprouts, Roasted Chantenay Carrots,  
Braised Red Cabbage, Duck Fat Roast Potatoes, Yorkshire Puddings, Roast Gravy*

### To Finish

Mince Pies (V)

*Please speak to your server regarding any allergy concerns.*

*A discretionary 15% gratuity will be added to your bill. All prices include VAT.*



# THE GEORGE

PUBLIC HOUSE

## Two Course Vegetarian Feast

*Starters & Mains plated individually.  
Feast requires 72hrs notice for pre-order.*

50pp

### Starter

Chestnut & Mushroom Scotch Egg  
*Cumberland Sauce*

### Main

Leek, Potato & Brie Pithivier  
*Garlic & Thyme Velouté*

*served with Brown Butter Brussels Sprouts, Roasted Chantenay Carrots,  
Braised Red Cabbage, Roast Potatoes*

### To Finish

Mince Pies (V)

*Please speak to your server regarding any allergy concerns.  
A discretionary 15% gratuity will be added to your bill. All prices include VAT.*