



THE GEORGE INN

CHRISTMAS DAY



Adults £80 • Children £40 (11 years & under)
Christmas Day Sitings: 12:00–2:00pm • 2:30–4:30pm

STARTERS



Roast Parsnip, Chestnut & Cider Soup (V, GFA, VOA)

brown-butter chestnuts, thyme cream & crisp parsnip

Chicken Liver & Brandy Parfait (GFA)

spiced plum & cranberry compote, toasted ciabatta croutons & dressed winter leaves

Butter-Roasted Scallops (GF)

roast parsnip & cauliflower purée, herb beurre noisette

Beef Cheek Croquette

shallot purée & chive sauce

TO REFRESH



Lemon Sorbet (VE, GF)

served between starter and main

MAINS



Traditional Roast Turkey (GFA)

pork & apple stuffing, pigs in blanket, Yorkshire pudding, thyme & garlic roast potatoes, glazed winter vegetables, cauliflower cheese & bone marrow gravy

Roast Sirloin of Beef (GFA)

pork & apple stuffing, pigs in blanket, Yorkshire pudding, thyme & garlic roast potatoes, glazed winter vegetables, cauliflower cheese & bone marrow gravy

Roasted Scottish Salmon (GF)

potato gratin, buttered leeks, Tenderstem broccoli & lemon beurre blanc

Rainbow Vegetable & Lentil Wellington (VE)

thyme & garlic roast potatoes, glazed winter vegetables & thyme gravy





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DESSERTS



Christmas Pudding, brandy sauce (V, GFA)

Dark Chocolate Truffle Torte, vanilla ice cream (GF)

Baileys & White Chocolate Cheesecake, vanilla ice cream (V)

Selection of British & French Cheeses - Shropshire Blue, French Brie & Cheddar, apricot chutney & biscuits (V, GFA)

Winter Fruit Salad, seasonal fresh fruits (VE, GF)

TO FINISH



Festive Mince Pie
served as part of the Christmas Day experience

Christmas Day Booking Information

Deposit is required to secure your reservation.

Full pre-payment is required by 15 December 2026.

Menu pre-orders are mandatory for all guests and must be submitted by 15 December 2026.

Please advise us of all allergies and dietary requirements when submitting your pre-order.

BOOK YOUR CHRISTMAS DAY TABLE
01832 274076 • www.georgeinnoundle.com

