



FESTIVE MENU | £42.95

THE GEORGE HOTEL

STARTERS

- Spiced carrot & lentil soup, honey, yoghurt & vegetable crisp M,S **VE,V,GF**
- Ham hock terrine, maple bacon jam, chicory & walnut salad & sourdough toast MU,SO,G,E
- Crayfish, prawn & smoked salmon tian, avocado mayo, parsley pesto & rye toast CR,F,E,SO,MU,G **GF**
- Cranberry & pecan goats cheese bon bon, candied & pickled baby beets & beetroot gel M,MU,SO,G,E,N
- Butternut squash & coriander pakoras, watercress mayo & mint raita sauce **VE,V,GF**

MAINS

- Norfolk roast turkey, chipolata, chestnut stuffing, honey roasted parsnips, braised red cabbage, chantenay carrots & roast potatoes MU,G,SO,M
- Roasted red pepper risotto, goats cheese curd, sautéed wild mushrooms & parsley oil M,S,SO **VE,V,GF**
- Pan-fried seabass fillet, crispy leek & potato rosti, tenderstem broccoli, cockles, mussel & chive butter sauce F,M,SO **GF**
- Slow cooked pork belly, black pudding & pulled ham hock bon bon, apple chervil puree, potato pave & braised leeks SO,M,G,E

DESSERTS

- Christmas pudding, spiced plum compote, oat & cranberry granola, & brandy butter ice cream SO,G,M
- Baileys choux bun, filled with baileys ice cream, caramel sauce, Baileys fudge, Chantilly & toffee crumb M,G,E
- Vanilla panna cotta, macerated blackberries, blackberry gel, chantilly, spiced sponge & crushed pistachio M,N **VE,V,GF**
- Chocolate & orange opera cake, blood orange gel & milk ice cream G,M,SO
- Sticky toffee pudding, butterscotch sauce & vanilla bean ice cream G,SO,S **VE**

GF Non Gluten on request | **VE** Vegan on request | **V** Vegetarian on request

For any allergy and dietary requirements please contact a member of the team before making your booking. Please note all menus are sample only & subject to change due to produce availability and supply.

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