



Christmas Menu

STARTERS

Jerusalem artichoke soup topped with chestnut crumb (v)

Hot smoked trout and horseradish pate with fennel radicchio salad, lime and apple dressing

Venison carpaccio with pickled vegetables and parsnip crisps

PALATE CLEANSER

Blood orange sorbet

MAIN COURSES

Roast Turkey Paupiette, pigs in blankets, chestnut stuffing, roast potatoes pancetta roast sprouts, parsnips and seasonal vegetables

Pan fried Seabass fillet on a mixed bean and chorizo cassoulet

Roast Guinea Fowl breast with chestnut, sage and lemon stuffing, buttered fondant potato, tenderstem broccoli, Chantilly carrot and a tarragon white wine sauce

Vegetable nut roast with goat cheese and a cranberry gravy, roast pesto new potatoes and vegetables (v)

PUDDINGS

Christmas pudding with brandy sauce

Chocolate and Baileys sponge roulade, vanilla pod ice cream

Lemon and raspberry mousse with pistachio and ginger shortbread

Selection of cheeses (£2 supplement)

Two courses for £27.95, three courses for £33.95

Please call **01264 737279** or email us at contact@thegeorgeatvernhamdean.co.uk to reserve your table.

Available from 1st-24th December. Pre-order required at least 1 week prior to your reservation. Price includes the provision of Christmas crackers. A deposit of £10 per person is required to confirm your reservation. Minimum 4 people per booking