



CHRISTMAS DAY BOOKING FORM

PLEASE RETURN THE COMPLETED FORMS
TO US BEFORE DECEMBER 17TH

PRE-ORDER ONLY

SET FIVE COURSE MENU FOR £75PP

FULL NAME:

PARTY SIZE:

CONTACT NO:

EMAIL:

TIME (12PM OR 2PM):

£25PP DEPOSIT REQUIRED UPON
BOOKING

PROSECCO BOTTLE FOR PRE-ORDER £25

CHAMPAGNE BOTTLE FOR PRE-ORDER £50



CHRISTMAS DAY MENU

STARTERS

CELERIAC, HAZELNUT & TRUFFLE OIL SOUP (VE/V)

Served with warm crusty bread & butter

SMOKED DUCK & ORANGE SALAD

served with chicory, Cos lettuce & a pomegranate and lemon dressing

TIAN OF CRAB, SMOKED SALMON & AVACADO

Served with dressed leaves & a lemon crème fresh dressing

GORGONZOLA & SPICED PEAR TART (V/VE)

Served with dressed leaves & a walnut oil dressing

HAM HOCK & BLACK PUDDING TERRINE

Served with dressed leaves, melba toast & a caramelised onion chutney

INTERMEDIATE COURSE

ST CLEMENTS SORBET

MAINS

TRADITIONAL ROAST TURKEY

Served with chestnut & apricot stuffing

ROAST GOOSE BREAST SUPREME

Served with a Cherry & Port Sauce

GRILLED FILLET OF VENISON

Served with a port, red currant & cranberry jus

GRILLED SEABASS & KING PRAWNS

Served on samphire with asparagus, baby spinach, dauphinoise potatoes & a creamy white wine seafood sauce

CHARGRILLED KING OYSTER MUSHROOM (VE)

Smoked sweetcorn puree, fire roast peppers & vegan gravy



CHRISTMAS DAY MENU

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with a creamy brandy sauce

WHITE CHOCOLATE & AMERETTO CHEESECAKE

Served with a Cherry & Port Sauce

SPICED PANNA COTTA

Served with a festive syrup & topped with red currants

STICKY TOFFEE AND PEAR PUDDING (VE)

Served with vegan Salted Caramel ice cream

GEORGE 3 CHEESE BOARD

Served with a selection of cheeses, dried cranberries, Grapes, Celery & caramelised onion chutney

FOLLOWED BY A MINCE PIE & COFFEE

If you have any allergens please alert a member of staff when booking and ensure that a note is made on your ordering form

MERRY CHRISTMAS & A HAPPY NEW YEAR
FROM ALL THE STAFF AT THE GEORGE X

