
Christmas Day 2017 at The George & Falcon, Warnford

£70 per person / £50 children up to 12yrs

Glass of Champagne on Arrival (over 18's only) £5 per person

First Course

Cranberry Stuffed Camembert (v) - with warm ciabatta and local watercress

Local Pan Fried Pigeon - with hazelnut crusted goats' cheese, beetroot purée and wild rocket

Smoked Chicken Ballotine - with chicken liver parfait and toasted brioche

Locally Smoked Trout Rilletes - with local watercress and melba toast

Main Course

Traditional Carvery Roast

choose from tradition roast Turkey Breast, Hampshire Sirloin of Beef or Honey & Mustard Gammon then help yourself to duck fat roasted potatoes, Yorkshire pudding, cauliflower cheese, carrots, Brussels sprouts with Savoy cabbage, honey-roasted parsnips, carrot & swede mash, homemade stuffing, proper meat juice gravy and a choice of sauces

Wild Mushroom & Cranberry Nut Roast (v)

with roasted potatoes and help yourself to cauliflower cheese, carrots, Brussels sprouts with Savoy cabbage, honey-roasted parsnips, carrot & swede mash from the carvery

Baked Cod Fillet

with a pistachio crust, creamed leeks, sautéed wild mushrooms and potato fondants

Desserts

Traditional Christmas Pudding - and brandy custard

Chocolate Brownie - with a chocolate delice and chopped hazelnuts

Homemade Christmas Spiced Panna Cotta - with mixed berries

Local Cheese Plate - served with 'Fudges' biscuits fruits, quince jelly, spicy plum chutney and a fruit & nut loaf
(also available as extra course for £6 per person)

Tea or Coffee and Mini Mince Pies £4 per person

10% discount on pre-ordered bottles of wine & champagne

£10 per person non-refundable deposit

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