
Christmas Day 2018 at The George & Falcon, Warnford

£75 per person / £37.50 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

Duck & Madeira Parfait - served with red grape chutney, toasted brioche and a petit salad

Crab Rosti - crabmeat served on a potato rosti with local watercress and chives

Homemade Seafood Bisque - served with sourdough bread

Main Course

Traditional Carvery Roast

choose from traditional 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, meat juice gravy and a choice of sauces

Chestnut, Lentil and Mushroom Roast (v) (gf)

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 Salmon Fillet (gf)

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

Desserts

Traditional Christmas Pudding and brandy cream

Hazelnut and Chocolate Yule Log served with vanilla clotted cream

Apple and Cinnamon Streusel served with Christmas pudding ice cream

Homemade Christmas Spiced Panna Cotta (gf) 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 £8 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

Tel: 01730 829623 email: catherine@georgeandfalcon.com
