
George & Falcon Festive Menu

(for Groups of 6 or more available Monday – Saturday in
December by pre-order)

£19 Two Courses / £23 Three Courses

* 10% service charge will be added to the bill for all tables of 10+

Starters

Chicken Liver Parfait - with wild rocket and grilled breads

Celeriac & Apple Soup (v) -served with a local freshly baked crusty bread

Local Smoked Trout Rilletes - with local watercress and melba toast

Mains

Stuffed Turkey

with parsnip puree, Brussels sprouts with pancetta, fondant potatoes and a pig in blanket

Baked Cod Fillet

served with creamed leeks, sautéed wild mushrooms and potato fondants

Braised Lamb Shank

in red wine with roasted root vegetables and a roasted garlic mashed potatoes

Wild Mushroom & Cranberry Nut Roast (v)

with parsnip puree sautéed Brussels sprouts, fondant potatoes and carrot crisp

Desserts

Individual Christmas Pudding - with Judes mince pie ice cream

Baileys & Tia Maria Cheesecake - with Judes flat white coffee ice cream

Triple Chocolate Brownie - with Judes vanilla ice cream

Local Cheeses - with 'Fudges' biscuits fruits and spicy plum chutney

Optional Extras –Booked in Advance

Champagne on Arrival £5 per person or Tea or Coffee and Mini Mince Pies £3 per person

£10 per person non-refundable deposit. Pre-orders 14 days in advance

Tel: 01730 829623 or email: catherine@georgeandfalcon.com
