

George & Falcon

Festive Menu

£22 Two Courses £25 Three Courses

Start with a glass of Sherry or Prosecco £3.50 or Champagne £5

Starters

Seasonal Soup served with sour dough bread (v)

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

Smoked Haddock Rarebit served with a pea and rocket salad
with a citrus dressing
(all available as GF)

Mains

Turkey with a cranberry stuffing served with a panache of seasonal
vegetables, roasted new potatoes and cranberry and thyme jus

Pan-roasted Hake served with a stew of tomato, red pepper,
butterbean, chorizo and spinach (GF)

Chestnut, Lentil and Mushroom Roast served with a panache of seasonal
vegetables, roasted new potatoes and rosemary and onion gravy (v)

Beef Bourguignon beef braised in red wine with roasted root vegetables,
silverskin onions, mushrooms, pancetta and served with roasted garlic
mashed potatoes (GF)

Desserts

Hazelnut and Chocolate Yule Log served with vanilla clotted cream

Rich Christmas Pudding served with brandy cream

Apple and Cinnamon Streusel served with Christmas Pudding Ice Cream

Christmas Spiced Panna Cotta with mixed berries (GF)

Local Cheese Plate with Fudges biscuits, quince jelly, spicy plum chutney
and a fruit & nut loaf (GF biscuits available) £3 supplement

also available for £8 as an additional course

Finish with Tea/Coffee with Mini Mince Pie £3

10% discretionary service charge will be added to tables of 10+ £10 deposit & pre-order required