



# The Royal George

## CHRISTMAS DAY MENU.



£45 Per Person.

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### STARTER.

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#### Spicey Parsnip Soup.

Delicious homemade Soup made with Sweet Parsnips & Mild Spices topped with Parsnip Crisps.

#### Smoked Fish Cream Parcel.

Light puffy parcel of Smoked Salmon & Smoked Haddock served with Watercress and a Horseradish Sauce.

#### Ham Hock Terrine.

Tender Ham Hock seasoned with Herbs served with a Spiced Apple Compote & Rustic Bread.

#### Marinated Beetroot & Grilled Goats Cheese.

Thinly sliced Fresh Beetroot marinated in Red Wine Vinegar and Herbs topped with Grill Goats Cheese served with Rocket Leaves.

If nuts are used in creating our dishes, this will be specified within the description. However freedom from all traces of nuts cannot be guaranteed All items are subject to availability. Menus are subject to change at any time.



## MAIN COURSE.

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### Royal George Christmas Dinner.

Turkey with all the trimmings - Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Sage & Onion Stuffing, mini Sausage wrapped in Bacon, Braised Red Cabbage, Brussel Sprouts & Carrots.

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### Braised Venison With Pickled Walnuts.

Diced Venison Steak marinated in Guinness & Port, braised with Herbs & Pickled Walnuts. A Dark, Rich & Delicious Winter dish.

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### Monkfish & Cockles.

Monkfish Fillet wrapped in Parma Ham, baked in the oven, served with Crushed New Potatoes topped with a light White Wine & Cream Sauce.

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### Chestnut, Apple & Spinach Wellington.

Tasty Vegetarian Dish made with Puff Pastry filled with an array of Vegetables seasoned with Christmas Spices served with a Cranberry, Cinnamon & Apple Sauce.

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## DESSERTS.

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Amaretto  
Crème Brulee.

Traditional Christmas  
Pudding.  
Served with Brandy Sauce.

Poached Pears &  
Chocolate Sauce.

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### Sherry Trifle Cheesecake.

Biscuit Base topped with a delicious creamy mix of Cream Cheese, Cream & Custard topped with Winter Berries & Raspberry Jelly.

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### Cheeseboard.

£3 Supplement

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A non-refundable deposit of £20  
Per person is required to secure your booking.

We would kindly request a food pre-order 7  
days prior to your booking.