



The Royal George

FESTIVE EVENING PARTY MENU.



Available from 1st December Monday to Saturday

£22.95 PER PERSON

STARTER.

Homemade Sweet Potato & Parsnip Soup.

A delicious mix of two favourite root vegetables.

Deep Fried Brie.

Served with Cranberry Sauce & Salad Garnish.

Salmon & Lemon Fishcake.

Served with Dill Mayonnaise & Rustic Bread.

Chicken Liver Pate.

Homemade smooth Pate served with Chutney & toasted Rustic Bread.

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.

Royal George Christmas Dinner.

Roast Turkey with all the trimmings.

Homemade Beef & Stilton Pie.

Short crust top and bottom!
Packed with lean Beef &
Stilton served with Mash & Vegetables.

Beef Bourguignon.

Marinated diced Beef cooked slowly in the
oven with Red Onion, Onions, Garlic &
Mushrooms served with Rice.

Monkfish with a Chorizo Crust.

Pan-fried Monkfish Fillet, topped with a
Chorizo Crust served with crushed New
Potatoes and Vegetables.

Tofu, Butternut & Mango Curry.

Delicious Vegetarian Curry made with a mix of
Spices, Fruit & Coconut, served with Rice.

DESSERTS.

Traditional Christmas Pudding Served with Custard.

Fresh Fruit Pavlova.

Individual Meringue Nest filled with Cream,
topped with Fresh Fruit & a Raspberry Couli.

White Chocolate & Baileys Cheesecake.

Biscuit Base topped with a delicious mix of Cream
Cheese & Cream, infused with Baileys.

Sticky Toffee Pudding.

Homemade individual Pudding topped with a delicious Toffee Sauce, served with Custard.

A non-refundable deposit of £10 per person
is required to secure your booking.

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

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