



George Hotel

SWAFFHAM

Christmas Day Menu

Tuesday 25th December 2018

Nibbles

Selection of warm breads & mulled wine

Starters

Cream of Mushroom Soup

Seasoned mushrooms, blended with cream and finished with scallions & cepes

Royal Greenland Prawns Marie-Rose

Succulent prawn's gift wrapped in Smoked Salmon and dressed with traditional marie-rose sauce

Baby Spinach & Goats Cheese Tart

Savoury tartlet filled with spinach and goats cheese with beetroot & balsamic glaze

Smoked Duck Breast

Sliced duck breast on a nest of salad of vegetable ribbons, crunchy cashew nuts dressed with soy & manukah honey

To refresh the palate

Bucks fizz sorbet, pomegranate & dragon fruit

Main Courses

Roast Turkey

Maple glazed ham, pigs in blankets, cranberry & pistachio stuffing and pan jus

Braised Sea Bass

With fennel, herb butter & wilted chicory

Hand-made Game Pie

Lapped with a port & shallot gravy served with parsnip crisps

Beef Wellington

Filled with an onion and mushroom duxelle and dressed with a rich Madeira sauce

Cannelloni of Aubergine

Aubergine and ratatouille layers baked with emmental cheese

All served with fresh seasonal vegetables

Desserts

Christmas Pudding

A rich and moist fruit and nut pudding with brandy butter

White Chocolate & Red Velvet Cheesecake

Layers of light red velvet sponge, white chocolate cheesecake on a chocolate brownie base

Hazelnut Meringue Torte with Praline Cream

Praline cream sandwiched between two layers of hazelnut meringue, with fresh raspberries

Mango & Passionfruit Posset

Light and creamy posset flavoured with mango and passion fruit, served with festive biscuits

£65.95 per person, children under 12 years £32.50 per child

Pre-booked tables only - Pre-order essential along with any allergen/dietary requirements

To check availability and to make a reservation please contact:

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