



George Hotel

SWAFFHAM

Christmas Fayre Menu 2018

Starters

Chefs Homemade Parsnip & Apple Soup

Served with a crusty bread roll

Melon & Clementine Salad

Served with winter berry jelly

Barbecue Brisket

Slow baked beef with watercress & baby spinach

Salmon Gravadlax

Fresh smoked salmon served with Irish sourdough

Main Courses

Baked Salmon Fillet

Masked with dill hollandaise

Sautéed Loin of Pork

Finished in a woodland mushroom cream

Traditional Roast Turkey

Served with all the trimmings including chef's homemade stuffing & pan gravy

Hand-made Game Pie

Napped with a port & shallot gravy served with parsnip crisps

Spiced Vegetable & Cashew Nut Risotto

Baked in sweet peppers and Provençale sauce

All served with a selection of seasonal vegetables & potatoes

Desserts

Christmas Pudding

A rich and moist fruit and nut pudding with brandy sauce

Lemon Meringue Pie

Tangy lemon filling in a crisp shortcrust pastry case topped with soft peaked meringue, served with ice cream

Baileys Cream Cheesecake

Vanilla cheesecake mixed with creamy Baileys on a sweet biscuit base

Raspberry Pavlova

Crisp meringue filled with cream and topped with raspberries and coulis

Followed by coffee and mints

Two Course £15.95 Three Course £18.95