

# Christmas Party Nights 2024

Join friends and colleagues for festive fun at the George with great food and great sounds! Includes a two course meal from 7.30pm and dancing to our resident DJ until midnight in our Pedlars Suite.

£35 per person

## Mains

### Filletts of Sea Bass

on parmentier potatoes with spinach & a light seafood bisque

### Roast Norfolk Turkey

with chipolata, stuffing & pan gravy

### 'Porchetta' Italian stuffed roasted Loin of Pork

drizzled with a light jus

### Chicken Roulade

filled with spinach, mushroom & ricotta, wrapped in bacon with a Dijon & garlic cream sauce

### (VG) Winter Wellington

with mushrooms & spinach in a ginger spiced marmalade with vegan gravy

*All served with a selection of seasonable vegetables & potatoes*

## Delicious Desserts

**Christmas Pudding** with brandy sauce

**Exotic Fruit Meringue Nest** with cream & a duo of coulis

**Chocolate & Cherry Yule Log** with ganache & cream

**Norfolk Cheeses & Biscuits** with apple, celery & grapes

**Coffee & Mints**

*Please do make us aware of any allergens or dietary requirements*



George Hotel  
SWAFFHAM

Enjoy a Fabulous  
Festive Season with us!  
~2024~



For festive reservations call us on:  
01760 721238

Email: [george@hotelswaffham.com](mailto:george@hotelswaffham.com)  
[www.georgehotelswaffham.co.uk](http://www.georgehotelswaffham.co.uk)

# Christmas Fayre Menu

Enjoy the perfect pre-Christmas treat at the George, served daily in the bar and restaurant, lunch and dinner, December 1st – 23rd.

Two Courses £25.95 | Three Courses £31.50

## Starters

### Today's Homemade Soup

with freshly baked bread

### Crispy Panko Goat's Cheese

with sweet fire beetroot, leaves & caramelised apple ketchup

### Melon Sphere & Prawn Cocktail Marie Rose

### Homemade Chicken & Bacon Pâté

with crisp leaves, Christmas spiced chutney & melba toast

## Mains

### Baked Salmon Fillet

napped with a creamy sundried tomato & spinach cheese sauce

### Roast Norfolk Turkey

with Chipolata, stuffing & pan gravy

### 'Porchetta' Italian stuffed roasted Loin of Pork

drizzled with a light jus

### Confit of Duck

with a crispy duck 'bon bon' with redcurrant & apple sauce

### (VG) Winter Wellington

with mushrooms & spinach in a ginger spiced marmalade with vegan gravy

*All served with a selection of seasonable vegetables & potatoes*

## Delicious Desserts

### Christmas Pudding

with brandy sauce

### Exotic Fruit Meringue Nest

with cream & a duo of coulis

### Baileys Crème Brûlée

with a festive biscuit

### Warm Chocolate Brownie

with double chocolate ice cream

### Coffee & Mints

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# Christmas Day Menu

Wednesday 25th December 2024

The Pedlars Suite at the George provides the perfect backdrop for a memorable Christmas Day feast with all the fun and trimmings of the season. Pre-booking is essential and payment of a booking deposit is required.

Five Courses £99.95 per person | Children under 12 years £49.95

## Nibbles

Selection of Fresh Breads & Mulled Wine

## Starters

**Maple Roasted Parsnip & Celeriac Soup**

with black pudding crumb

**Prawn & Crayfish Marie Rose**

gift wrapped in smoked salmon

**Chestnut Stuffed Mushroom**

baked walnuts & wilted spinach

**Duck Rilette**

olive & basil focaccia, micro leaves & Christmas chutney

## Intermediate

**Passion Fruit & Prosecco Sorbet** with papaya & raspberries

## Main Course

**Grilled Sea Bass**

saffron risotto & a light seafood bisque

**Roast Norfolk Turkey**

maple glazed pigs in blankets, cranberry pistachio stuffing & pan gravy

**Beef Wellington**

baked with a mushroom duxelle, served medium with Madeira sauce

**Roasted Rump of Lamb**

boulangère potatoes & mint gravy

**Cannelloni of Aubergine**

rolled & baked with ratatouille & finished with Emmental & mozzarella

*All served with fresh seasonal vegetables*

## Delicious Desserts

**Christmas Pudding**

served with brandy sauce

**Almond & Raspberry Bakewell Tart**

served warm with crème diplomat

**Earl Grey Crème Brûlée**

with chocolate dipped candied orange

**Platter of Norfolk Cheeses**

crackers, grapes & celery & served with a glass of Port

**Coffee & Mints**

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# New Years Eve Dinner and Dance Menu

Welcome in the New Year in style at the George! Enjoy a sumptuous 4 course meal in the Pedlars Suite, followed by dancing to our resident DJ until 1am, with a glass of bubbly at midnight.

7pm arrival for 7.30pm sit down.

£75 per person

## Canapés on Arrival

### Starters

#### Chicken Noodle Soup

with bok choy & ginger

#### Trio of Salmon

smoked with orange & fennel pollen, creamy parfait & poached with lime & pepper mayonnaise

#### Platter of Exotic Fruits

with prosecco & passionfruit sorbet

#### Haggis, Neeps & Tatties

with a Highland whisky jus

### Main Course

#### Baked Salmon Fillet

with a sticky mango glaze, sag aloo & coconut curry sauce

#### Seared Tenderloin of Venison

creamed with caraway swede & dauphinoise potatoes with blueberry sauce

#### Duet of Duckling

pan-fried Breast & confit leg served on colcannon with marmalade sauce & broccoli almondine

#### Rack of Lamb

served pink, boulangère potatoes, port & redcurrant reduction with buttered greens

#### Roasted Vegetable & Cashew Nut Risotto

served in sweet peppers on ratatouille

**All served with seasonal fresh vegetables**

### Desserts

#### Hazelnut Meringue Gateau

with chantilly cream & fresh raspberries

#### Assiette, Chocolate Tart, Almond Profiterole

with mascarpone, and royal brownie

#### Party in a Glass

cherry parfait trifle with crème de cassis

#### Platter of Norfolk Cheeses,

crackers, apple, grapes & celery served with a glass of Port

### Coffee & Mints

***Please do make us aware of any allergens or dietary requirements***

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