



JOIN US
THIS CHRISTMAS





The GEORGE & VULTURE

- CHRISTMAS MENU -

- 2 courses 39.50 | 3 courses 46.00 -

FOR THE TABLE

Bread, Olive Oil, House Olives

TO START

Venison, Pork & Pancetta Terrine with Toasted Sourdough Bread, Pear & Cider Chutney
Severn & Wye Oak Smoked Salmon, Wholemeal Bread & Butter
Heritage Tomato Bruschetta, Olives, Basil and Olive Oil ve
Baked Figs Wrapped in Parma Ham with a Honey Glaze
Crayfish Tail and Mango Salad with Green Tabasco Dressing (3.00 supp)

MAIN COURSE

- All mains served with roast potatoes and Seasonal Vegetables -

Roast 28-day Aged Beef, Yorkshire pudding, Roast Gravy
Roast Turkey, pig in blanket, Sage & Onion Stuffing, Cranberry Sauce, Roast Gravy
Grilled Plaice, Herb Butter
Wild Mushroom, Lentil & Cranberry Loaf v

TO FINISH

Traditional Christmas Pudding served with Brandy Custard
Jam Roly Poly with Custard
White Chocolate Mousse with Raspberry Centre
Vegan Ice Cream Served in a Sugar Basket Topped with Hot Cherries ve

TO FOLLOW

Warm Mince Pie with Double Cream – Tea or Coffee (7.00 supp)

TO END

- Cheese Board, select two from the following -

Mature Cheddar, Goats Cheese, Stilton, Cranberry Wensleydale
Served With a selection of biscuits and crackers red onion chutney, fresh grapes (7.00 supp)

Available for pre booked parties of a minimum of 8 persons
Please note a £5 deposit per person is required to secure your booking