

Christmas Menu



Christmas at the George Payne

2 course £30 3 course £35
Glass of bucks fizz on arrival

Starters

Roast Celeriac and Winter Truffle Soup

Served with toasted hazelnut crumble and crusty bread (vg)

Smoked Ham Hock and Cheddar Croquette

Served with a mulled pear and cranberry chutney

Roast Butternut Squash and Whipped Ricotta Bruschetta

Served with pesto, crispy sage and rocket (v)

King Prawn and Smoked Salmon Pate

Served Marie Rose sauce and a pickled cucumber and water cress salad (ngci)

Mains

Turkey and Cranberry Ballotine

Served with roast potatoes, roast roots, buttered greens and stock pot gravy

Goats Cheese, Cranberry, Chestnut and Lentil En Croute

Served with roasted garlic and herb potatoes and sautéed greens (v)(vgo)

Slow Cooked, Red Currant Glazed Short Rib

Served with maple roasted roots and a sprout and spring onion creamed potato (ngci)

Pan Fried Crispy Skin Seabass

Served with a panko crumbed colcannon potato cake and herb and cream reduction

Dessert

Trio of Christmas Fruit Sorbets

Raspberry & pomegranate, clementine and melon sorbets (vgn)

Traditional Christmas Pudding

With a boozy brandy cream sauce (v)

Salted Caramel Chocolate Delice

With Baileys gelato (v)

Spiced Orange Brulee Cheesecake

With mulled berry compote (v)

Additional Courses

Cheese and Biscuits £8

Smoked applewood cheddar, brie and stilton with pickles, chutney and crackers (v)

Petit Fours and coffee £5 (v)

Discretionary 12.5% service charge will be added to your bill

v= vegetarian, vg= vegan, vgo= vegan option,
ngci= non gluten containing ingredients,
ngcio= non gluten containing ingredient option