



THE
GEORGE

Festive Set Menu

2 courses £30 | 3 courses £35 | for tables of 8 or more

TO START

Soup of the Day | served with a homemade roll & butter **VEO|GFO**

Colston Basset Stilton Panna Cotta | candied walnuts & apple salad **GF**

Salmon Mousse | citrus, pickled radish, dill & crostini **GFO**

MAINS

Roast Turkey | duck fat potatoes, glazed carrots, sprouts with bacon, pigs in blankets, stuffing & jus **GFO**

Butternut Squash, Roasted Shallot & Spinach Crumble | glazed carrot & roasted vegetable jus **VEO|GFO**

Venison Bourguignon | mustard mash & glazed carrots **GF**

DESSERTS

Homemade Christmas Pudding | brandy sauce **VEO**

Lemon Mousse | vanilla ice cream, almond crumb & meringue **GF**

Chocolate & Honeycomb Torte | **GFO**

FOR DIETARY REQUIREMENTS PLEASE SPEAK TO OUR TEAM

V | VEGETARIAN VE | VEGAN VEO | VEGAN OPTION GF | GLUTEN FREE GFO | GLUTEN FREE OPTION



Please contact reservations@thegeorgeinnoakham.co.uk for more information or to book | Pre-order only



THE
GEORGE

Festive À La Carte Menu

TO START

Soup of the Day | £8.5

served with a homemade roll & butter **VE0|GF0**

Colston Basset Stilton Panna Cotta | £9

candied walnuts & apple salad **GF**

Roast Wood Pigeon | £12.5

heritage carrot, jus & game crisps **GF**

Salmon Mousse | £10.5

citrus, pickled radish, dill & crostini **GF0**

King Prawn | £10.5

avocado & tomato salad **GF0**

Gin-gle Berries Cocktail | £12.5



MAINS

Roast Turkey | £23.5

duck fat potatoes, glazed carrots, sprouts with bacon, pigs in blankets, stuffing & jus **GF0**

Duck Breast | £24.5

Hasselback potatoes, roasted shallot & Kirsch cherry jus **GF**

Butternut Squash, Roasted Shallot

& Spinach Crumble | £22.5

glazed carrot & roasted vegetable jus **VE0|GF0**

Venison Bourguignon | £24

mustard mash & glazed carrots **GF**

Fish of the Day

Please ask your server for details

SIDES

FRIES | TRUFFLE FRIES | HOUSE SLAW | ONION RINGS
OLIVES | SEASONAL VEGETABLES | MIXED SALAD | £4.5

FROM THE GRILL

8oz Ribeye | £31

8oz Sirloin | £30

6oz Fillet | £36

Served with dauphinoise potatoes, roast cherry vine tomatoes & hotel butter **GF**

Sauces | £4.5

Stilton **V** | peppercorn | Béarnaise **V** | salsa verde **V**

DESSERTS

Homemade Christmas Pudding | £10

brandy sauce **VE0**

Lemon Mousse | £10

vanilla ice cream, almond crumb & meringue **GF**

Chocolate & Honeycomb Torte | £10

Baileys Brûlée | £10

cocoa tuille **GF0**

Cheese Board | £13

Trio of local cheeses, selection of crackers, onion marmalade & grapes **GF0**

Ice Cream & Sorbet | £2.5

Please ask for flavours

Port | £5.75 **Affogato** | £6



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