

2 Courses £36 per person3 Courses £46 per person

Appetiser

Confit Chicken Leg Terrine, Mushroom Gel, Pickled Smiji & Sourdough Poached Salmon & Cod Fishcake, Braised Puy Lentils & Watercress Leek & Potato Soup, Brillat Savarin & Warm Sourdough

Main Course

Roast Breast of Norfolk Bronze Turkey, Pigs in Blankets, Sauteed Brussels
Roast Potatoes, Seasonal Vegetables & Turkey Gravy
Braised Beef Shin, Creamed Potatoes, Spinach, Glazed Parsnip & Beef Jus
Pan Fried Fillet of Line Caught Cod, Jerusalem Artichoke & Crispy Kale
Chargrilled Field Mushroom & Aged Tunworth Wellington, Tenderstem
& Almond Noisette

Additional sides available upon request.

Dessert

Christmas Pudding, Brandy Anglaise & Vanilla Ice Cream Warm Chocolate Fondant, Almond Brittle & Almond Ice Cream A selection of Cheeses, Sourdough Crackers, Celery Salad & Red Onion Marmalade (£2 supplement)

Tea, Coffee & Mince Pies

Pre-order is required, please email info@georgeivpub.co.uk to book your table