



CHRISTMAS DAY

Saturday 25th December, 12 noon until 3pm

£90 per adult, £50 per child

Booking, deposit & pre-order required

STARTERS

Roasted Butternut Squash Soup,
toasted seeds, chilli oil, crusty bread

Rum & Chilli Cured Salmon,
beetroot & rocket salad

Game Terrine,
red onion marmalade, sourdough

Goats Cheese & Red Onion Tart,
tomato salad

MAINS

All served with red cabbage slow cooked with port & prunes,
roasted sprouts, honey glazed parsnips and carrots

Organic Free Range Bronze Turkey
sage & onion stuffing, duck fat roast potatoes

Garlic & Herb Crusted Rib Eye Joint (served rare)
dauphinoise potatoes, red wine & shallot jus

Salmon & Baby Spinach En Croute
white wine & chive sauce, creamy mashed potatoes

Beetroot, Spinach & Mushroom Wellington,
red currant gravy, herb roasted potatoes

DESSERTS

Christmas Pudding Parcel
brandy snap basket, honeycomb ice cream

Chocolate & Gran Marnier Tart,
candied orange, clotted cream

Lemon Cheesecake,
berry compote, cream

Selection of Organic Cheese
artisan bread sticks & crackers, apple, grapes, quince membrillo

TEA or COFFEE & CHOCOLATE MINTS

To book please call 01275 462770 or email contact@thegeorgeatbackwell.com

A non refundable 50% deposit will be required on booking.

Full payment and pre orders will be needed by Monday 29th November.