

# Christmas Day

Chestnut, Bacon & parsnip Soup  
with bread & butter *gf*

Goats Cheese & Cranberry Tartlet  
with a salad garnish **V**

## Christmas Jewelled Salad

Green leaves, with pear, blue cheese, walnuts & pomegranate seeds, with a honey, whole grain mustard & white wine vinaigrette **V gf**

## Prawn & Salmon Terrine

Delicate starter of layered smoked salmon, prawns with lemon and cream cheese served with brown bread *gf*

## Festive Roast Turkey

Roast turkey crown covered in rich gravy, served with cranberry sauce, pigs in blankets, stuffing & roast potatoes *gf*

## Slow Roast Sirloin

with beurre Café de Paris, with dauphinoise potatoes *gf*

## Baked Seabass

Served with vine tomatoes, lemon butter & new potatoes *gf*

## Portobello Mushroom Wellington

Stuffed with spinach & Cheddar, encased in puff pastry, served with roast potatoes & vegetarian gravy **V**

(All Mains are served with seasonal vegetables)

## Christmas Pudding

Covered with hot brandy sauce **V**

## Pavlova

Homemade meringues topped with whipped cream, white chocolate, fresh raspberries & raspberry coulee **V gf**

## Dulce de leche Chocolate Brownies

Rich chocolate brownie with swirls of dulce du lache served with vanilla ice cream **V**

## Armagnac & Orange Syllabub

Served with mini mince pies

## Cheese & Biscuits **v gf**

2 Courses - £44.99

3 Courses - £49.99

Both followed by

Luxury Festive Crackers, Full Choice of Teas or Coffees & Petite Fours **v gf**

# Boxing Day

Chunky vegetables soup  
with bread & butter *vegan gf*

## Prawn Cocktail

with brown bread & butter *gf*

## Grilled Halloumi & Orange Salad **v gf**

## Smooth Brussels Pate

with onion chutney & toast

## Festive Roast Turkey

Roast turkey crown covered in rich gravy, served with pigs in blankets, stuffing, roast potatoes & seasonal vegetables *gf*

## Traditional Roast Beef

Covered in rich gravy, served with Yorkshire puddings, roast potatoes & seasonal vegetables *gf*

## Festive Vegetarian Pie

Homemade & filled with Stilton, sweet potato & cranberry, served with mashed potato, vegetables & gravy **V**

## Baked Salmon

with a white wine sauce, seasonal vegetables *gf*

## Christmas Pudding

Covered with hot brandy sauce **V**

## Salted Caramel & Chocolate Profiteroles

Served with cream **V**

## Spiced Ginger, Lime & Lemon Cheesecake

Homemade and served with cream **V**

## Christmas Mess

Homemade with festive red berries, meringue and cream **V gf**

2 Courses - £29.99

3 Courses - £34.99

# New Year's Eve

Cock-a-Leekie Soup  
Homemade with chicken and leeks,  
served with fresh bread. *gf*

## Breaded Mushrooms

Served with garlic mayonnaise **V**

## Prawn & Bacon Pate

served with toast & butter *gf*

## Traditional Haggis

Haggis with neaps and tatties, covered with gravy

## Beef & Red Wine Pie

Homemade shortcrust pastry, filled with chunks of beef in red wine gravy, served with mashed potatoes, gravy & seasonal vegetables

## Chicken & Chorizo Pie

Homemade shortcrust pastry, filled with chunks of chicken & Chorizo, served with mashed potatoes, gravy & seasonal vegetables

## Chickpea & Vegetable Casserole

Homemade & served with vegetables and new potatoes *vegan gf*

## Cranachan

Made from a mixture of whipped cream, whisky, honey and raspberries, layered with toasted oatmeal **V gf**

## Apple & Blackberry Pie

Served with ice cream **V**

## Chocolate Brownies

Served with vanilla ice cream **V**

## Baileys Cheesecake

Homemade and served with cream **V**

## To follow

Regular tea or coffee & chocolate mints **V gf**

2 Courses - £19.99

3 Courses - £24.99

# Pre-Christmas Specials

The following are available from the 1<sup>st</sup> to the 24<sup>th</sup> December, to complement our regular main menu

## Parsnip Soup - £4.99

Homemade curried parsnip soup, served with fresh bread. *vegan gf*

## Roast Turkey - £11.99

Roast turkey crown covered in rich gravy, served with cranberry sauce, pigs in blankets, sage & onion stuffing, roast potatoes & seasonal vegetables *gf*

## Christmas Pie - £11.99

Homemade shortcrust pastry, filled with chunks of turkey, sausage and bacon, served with mashed potatoes, gravy & seasonal vegetables

## Christmas Pudding - £5.50

Rich fruit cake covered with hot brandy sauce *V*

## To Celebrate - £2.50

Festive fun cracker, regular tea or coffee & chocolate mint *V gf*

The above are in addition to our full 'Main Menu'

# Deposits

A Non-Refundable deposit of £10 per Adult is required for Christmas Day, Boxing Day and New Year's Eve Only.

Note, should there be another lockdown; deposits paid will be redeemable against future bookings only and not refundable.

# Pre-Orders

All bookings for Christmas Day, Boxing Day & New Year's Eve, are required to select their meal choices two weeks prior to their booking date.

# Notes:

1. Our regular menus will also be available throughout December
2. When ordering the Gluten free options, please note a *gf* if they must be gluten free, other dietary needs also catered.
3. 2 courses is a 'Main' & a 'Starter' or a 'Dessert', on the day additional 'Starters' will Not be available, additional 'Desserts' will be from our regular selection, Not this menu.
4. We are sorry, present exchanges Can Not be done inside the building, so please do this outside and leave all present in your vehicles.

Welcome to the  
**George**  
Hintlesham

# A Different Christmas



# 2020