

Starters

Vegetable Soup

Homemade chunky vegetable soup served with fresh bread. *vegan gf*

Broccoli & Stilton Soup

Homemade & topped with a Stilton Crumb, served with fresh bread *V gf*

Chicken, Cranberry & Chestnut Tart

Homemade in a shortcrust pastry cup, served with a salad garnish

Spicy Belly Pork

Served with a salad garnish *gf*

Falafel Bites

Served with Feta cheese *V*

Prawn Cocktail

Succulent prawns in a homemade Marie Rose sauce served on a bed of lettuce with brown bread *gf*

Fruit Juice

Choose from; Apple, Cranberry, Grapefruit, Orange, Pineapple *V gf* or Tomato *V*

2 Courses

£20.99

Mains

Festive Roast Turkey

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

Braised Beef

Braised beef slow cooked in red wine, served with sauté potatoes & seasonal vegetables *gf*

Christmas Pie

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

Dijon Pork Loin

Grilled pork steaks, topped with Dijon Mustard Sauce, served with new potatoes and seasonal vegetables *gf*

Chickpea & Vegetable Casserole

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

Salmon Florentine

Salmon fillet cooked in a homemade white wine and spinach sauce, served with mashed potatoes and vegetables *gf*

3 Courses

£24.99

Desserts

Christmas Pudding

Rich fruit cake covered with hot brandy sauce *V*

Christmas Mess

A Light mix of cream, meringue, and Christmas red berry compote *V gf*

Salted Caramel Brownie

Homemade chocolate brownie, served with salted caramel sauce & cream *V*

Lemon Sorbet

The Ultimate palette cleanser *vegan gf*

Traditional Sherry Trifle

A mix of sponge, custard and red berries, served with cream *V*

Biscoff Cheesecake

Homemade and served with cream *V*

Cheese & Biscuits

(£2.50 extra)

Mature Cheddar, French Brie, Mature Stilton, served with a selection of crackers *V gf*

Followed by

Teas & Coffees

Served with

Chocolate Mints *V gf*

Special Offers

Welcome Fizz

Add some sparkle to your celebration;

- a) Bucks Fizz or Orange juice & soda £2 p/p
 - b) Prosecco or Sparkling Elderflower £3 p/p
- Pre-Order required, for entire groups, 1 option per group

3 for Tue

3 Courses for the price of 2

Available Tuesday Lunchtimes & Evenings
(Regular Christmas menu only)

Half Price Wine

Available Wednesday & Thursday Evenings
Initial Pre-Order of one bottle per 4 adults required

Quiz Nights

Every Thursday From 8pm
£2 p/p (entry included) teams of up to 4

Party Nights

Friday and Saturday nights, to help you celebrate this festive season, we will be turning up the volume after 10pm

Bookings Only

Our Christmas menu is only available for Bookings, please see Notes below.

Deposits

A Non-Refundable deposit of £10 per person is required for evenings and weekends, £5 for Tuesday to Friday Lunchtimes.

Pre-Orders

All bookings are required to select their meal choices two weeks prior to their booking date and pay the remaining balance, with the order.

Notes:

1. The menu is available for bookings only and includes dressed tables with crackers
2. Our regular menu will also be available throughout December
3. When ordering the Gluten free options, please note a *gf* if they must be gluten free, other dietary needs also catered.
4. 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.

Welcome to the
George
Hintlesham

Christmas Menu



2021