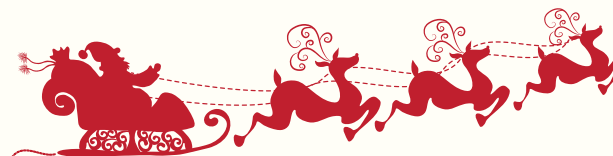


The Sir George Christmas Menu



Available from 27th November to 24th December | To book call: 485319

2 COURSES £19.95 | 3 COURSES £22.95

To Start

Roasted Pumpkin Soup (V)¹

Toasted pumpkin seeds,
crusty bread, Jersey butter

Portobello Baked Eggs^{3,6,7,10}

Sundried tomatoes, goat's cheese,
wild rocket, cherry tomatoes,
salad dressing

Crab, Cod, Salmon & Smoked Haddock Fish Cake^{1,2,4}

Herb & garlic aioli, rainbow slaw salad

Prawn & Melon Salad^{2,4,7,10}

Tiger prawns, melon & cucumber salad,
baby gem, herbed garlic & Parmesan croutons,
lemon dressing

Main Courses

Cajun Honey Butter Grilled Salmon^{2,7}

Roasted garlic & thyme beetroot,
boiled potatoes, baby carrots, chickpea salad,
lime & coriander sour cream

Moroccan Lamb, Prune & Almond Tagine^{7,8,9}

Slow braised marinated lamb,
fresh mint & sour cream mash,
rosemary battered baby carrots,
garden peas

Roast Free Range Norfolk Turkey^{1,7,12}

Perfectly roasted British turkey,
homemade stuffing, pigs in blankets,
beef dripping roast potatoes, cranberry sauce,
fresh seasonal vegetables, red wine gravy

Sweet Potato, Chickpea & Spinach Coconut Curry (V)^{1,8}

Basmati rice, garlic coriander, naan bread

To Finish

White Chocolate, Banana & Toffee Charlotte^{1,3,7}

Toffee sauce

Too Much Chocolate in This Cake^{1,3,7}

Triple chocolate cake, chocolate sauce

Traditional Christmas Pudding^{1,3,7,12}

Cinnamon brandy sauce

3 Scoop Sorbet (VG)

Ask your server for flavours

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs