

# NEW YEARS EVE SET MENU £75PP



## **BUBBLES**

Enjoy a glass of bubbles on arrival and another glass for the 'Midnight Moment' to toast in the new year with us at The George.

### **CANAPES**

Fig & Pear, Prawn & Basil, Smoked Salmon, Blue Cheese, Artichoke & Tomato, Smoked Duck

## **STARTERS**

#### **BEETROOT GIN CURED SALMON (GFA)**

Pickled Root Vegetables, Orange Segments, Yuzu & Ginger Vinaigrette

## MALBEC INFUSED CHICKEN LIVER PATE (GFA)

Fig Chutney, Toasted Brioche

## WILD MUSHROOM MEDLEY (VEA) (GFA)

Truffle Mushroom Mousseline, Topped With a Poached Egg

## **MAINS**

#### PAN FRIED FILLET OF RED MULLET (GFA)

Sauteed New Potatoes, Mixed Green Vegetables, Lobster Bisque, Brown Shrimp Lemon Butter

## PORK TENDERLOIN (GFA)

Parsnip Puree, Lentils, Savoy Cabbage Chiffonade, Watercress and Cream Fresh Emulsion, Red Wine Jus

### AUBERGINE AND HERITAGE TOMATO MOUSSAKA (VE) (GFA)

Tomato Marinara Sauce, Crispy Deep Fried Courgette

#### SLOW COOKED SHORT RIB OF BEEF (GFA)

Rosemary and Garlic Infused Pomme Puree, Aged Balsamic Glazed Onion Tarte Tatin, Glazed Baby Carrot Puree, Cognac and Tarragon Jus

#### DESSERTS

### **CHOCOLATE TART**

Chocolate Mousse, Orange Chocolate Sauce, Brandy Infused Dark Cherries

#### HAZELNUT PRALINE CHEESECAKE

Blackberry and Blueberry Compote

#### LEMON AND WHITE CHOCOLATE CAKE (VE) (GFA)

Lemon Curd, Raspberries

#### CHEESE £10 SUPPLEMENT PER PERSON

#### **SELECTION OF CHEESE (GFA)**

Frozen Grapes, Fig Chutney, Wheat Crackers, Sourdough



# NEW YEARS EVE PRE-ORDER - £75 PP



| NAME   |          | DATE      | TIME                |
|--|----------|-----------|---------------------|
| STARTER  | QUANTITY | ALLERGIES | VEGAN/PREFERENCE    |
| SIARIER  | QUANTITY | ALLERGIES | VEGAIN/ FREFEREINCE |
| Beetroot Gin Cured Salmon<br>(GFA)                   |          |           |                     |
| Malbec Infused Chicken<br>Liver Pate (GFA)           |          |           |                     |
| Wild Mushroom Medley<br>(VEA) (GFA)                  |          |           |                     |
|  |          |           |                     |
| MAIN   | QUANTITY | ALLERGIES | VEGAN/PREFERENCE    |
| Pan Fried Fillet Of Red<br>Mullet (GFA)              |          |           |                     |
| Pork Tenderloin (GFA)                                |          |           |                     |
| Aubergine And Heritage<br>Tomato Moussaka (VE) (GFA) |          |           |                     |
| Slow Cooked Short Rib Of<br>Beef (GFA)               |          |           |                     |
|  |          |           |                     |
| DESSERT  | QUANTITY | ALLERGIES | VEGAN/PREFERENCE    |
| Chocolate Tart                                       |          |           |                     |
| Hazelnut Praline Cheesecake                          |          |           |                     |
| Lemon And White<br>Chocolate Cake (VE) (GFA)         |          |           |                     |
| Add a Cheese Board for £10                           |          |           |                     |

GFA = Gluten Free Available | V = Vegetarian VE = Vegan | VEA = Vegan Option Available Please speak with a member of our team regarding any dietary requirements.

A 10% discretionary Service Charge will be added to your bill.

Please ask if you would like it removed.

(GFA)