



The George Inn, Hubberholme (from 12th Dec to 31st Dec)

Throughout December from Wednesday 12th we are offering our 2018 Festive Menu. Groups of 6 or more (max 22) have the option of choosing from the festive menu on weekday lunchtimes as well as evenings (£5 per head deposit and pre-order required)

£20.95 for two courses or £24.95 for three courses

(excludes Sundays and Mondays)

Starters

Roasted Red Pepper and Tomato Soup with a warm crusty mini tin loaf (V)

Chicken Liver Pate served with a toasted mini granary tin loaf

Brie Wedges, creamy brie, breadcrumb coated and served with cranberry sauce (V)

Whitebait breadcrumb coated and served with homemade tartare sauce

Beer Battered Mushrooms served with a homemade garlic mayonnaise (V)

Festive Mains

Roast Duck, a half duck with crispy skin, served with buttered cabbage, crushed potatoes and a winter berry jus

Crispy Belly Pork, served on a bed of creamy mash with seasonal vegetables and an apple and sultana jus

Parcel Poached Herby Salmon served on a bed of wilted greens topped with a Wensleydale cheese sauce and a perfectly poached egg

Fennel and Chestnut and Loaf with Yorkshire Blue Cheese, a cranberry relish, seasonal vegetables, potatoes and vegetarian gravy (V)

Traditional Roasts

Traditional Slow Roasted Corn Fed Turkey Crown, pan fried sprouts with crispy bacon lardons, winter creamed cabbage, honey roasted parsnips, proper bread sauce, Chantenay carrots, sausage meat and red onion stuffing, pigs in blankets, and rich gravy

Beer Braised Brisket of Beef, braised slowly in Black Sheep Bitter and served with homemade Yorkshire pudding, roast potatoes, seasonal vegetables, horseradish sauce and a rich beef gravy

Desserts

Lemon Tart, lovely lemon filling in a pastry case served with vanilla ice cream or pouring cream

Mars Bar Chocolate Brownie served with vanilla ice cream

Sticky Toffee Pudding served with butterscotch sauce and vanilla ice cream

Christmas Pudding, traditional boozy Christmas Pudding served with brandy sauce

Crème Brulee, spiced winter berry crème brulee