



## The George Inn, Hubberholme

Glass of Prosecco or Mulled Wine and canapes at 2.30 pm

### Starters

Classic Roasted Tomato and Basil Soup with a warm mini crusty tin loaf (V)

Smoked Salmon, Prawn and Crayfish Parcels with a dill, mustard and Marie Rose creamed cheese stuffing and garlic and thyme multigrain toast

Warm Goats Cheese and Honey Coated Winter Spiced Walnut with beetroot and mixed bistro leaf salad (V)

Sautéed Lambs Kidneys with onions and mushrooms on a toasted garlic brioche



### Sorbet



### Mains

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

Half Crispy Roast Duck with a winter berry jus served with crispy potatoes and medley of fresh vegetables

Stuffed Rainbow Trout with a chilli and lime oil drizzle, served on a bed of crushed new potatoes and wilted greens

Chestnut Spinach and Blue Cheese and Fennel Nut Loaf served with full Christmas trimmings and vegetarian gravy (V)



### Desserts

Traditional Fruity Boozy Christmas Pudding with a brandy sauce and Chantilly cream

Zabaglione Trifle

Apple and Cinnamon Steamed Pudding with a Vanilla Ice cream

Crème Brûlée with winterberry compote and homemade shorties



### To finish

Cheese and Biscuits

Coffee and mince pies or truffles