

THE GEORGE HOTEL CHRISTMAS FAYRE MENU

...1 course £12.95 2 courses £14.95. Per person.

Starters

Smooth Chicken Liver Pate, served with Toasted thins and Yorkshire Dales Butter.

Deep Fried Breaded Camembert, accompanied by an Orange and Capsicum Sauce.

Soup of the Day, served with a Crusty Baguette and Yorkshire Dales Butter.

Traditional Icelandic Prawn and Crab Cocktail.

Mains

Traditional Christmas Dinners served with all the trimmings. Duck Fat Roast Potatoes, Creamy Mash, Pigs in Blankets, Yorkshire Pudding, Sage and Onion Stuffing and Homemade Gravy. Choose from the following:-

Turkey Breast

Beef Brisket

Nut Roast (v)

Parsley Cream Poached Plaice Fillets, stuffed with Blue Swimming Crab.

Desserts

Baileys Crème Brûlée with a Chocolate Orange Crack and Chocolate Ice-Cream.

Salted Caramel & Chocolate Tart with Crushed Honeycomb and White Chocolate Ice-Cream.

Baked Cherry Cheesecake with a Cherry Brandy reduction & Vanilla Ice-Cream.

Traditional Christmas Pudding with Homemade Brandy Sauce.

Chocolate, Cherry & Honeycomb Parfait with Redcurrants & Winter Fruits Ice-Cream.