

# Christmas Day

99.00 Per Person | Under 12's 49.95 | Under 6's 24.95

Glass of Prosecco or Buck's Fizz on Arrival

Garlic Focaccia, Olives & Dips To Share

## Starters

**Creamy Parsnip & Maple Soup** parsnip crisps, sourdough bread (ve)

**Smoked Salmon & King Prawn Cocktail** artisan bread

**Duck Terrine** cranberry compote, sourdough crostini, dill fronds

**Salt Baked Beetroot** grilled artichoke & cashew ricotta, rocket (ve)

**Crab & Avocado Timbale** lime & chive dressing, crispy basil, focaccia sticks

## Mains

### Roast Turkey & Trimmings

Chestnut stuffing, pigs in blankets, Brussels, braised red cabbage, maple-glazed carrots & parsnips, roast potatoes, Yorkshire pudding, gravy

### Sirloin of Beef

Brussels, pigs in blankets, braised red cabbage, maple-glazed carrots & parsnips, roast potatoes, Yorkshire pudding stuffed with beef brisket, gravy

Or enjoy a bit of both with our Duo of Roast Turkey & Sirloin of Beef, served with all the trimmings

### 8oz Fillet Steak or 12oz Ribeye

Grilled mushroom, tomato, chunky chips & your choice of our homemade sauces; peppercorn, Béarnaise, mushroom or garlic & parsley butter

### Stone Bass Fillet

Potato terrine, lobster bisque, Argentinian shell-on prawns, tenderstem broccoli, herb oil

### Sweet Potato Wellington (ve)

Sautéed thyme new potatoes, roasted carrots & parsnips, green beans, vegan gravy

## Desserts

**Chocolate & Orange Tart** chocolate sauce, vanilla ice cream (ve)

**Classic Christmas Pudding** mulled cranberries, brandy custard

**Ginger Banoffee Waffle** sliced banana, banoffee sauce, mascarpone cream, vanilla ice cream, ginger biscuit crumble

**Winter Berries & Cinnamon Apple Crumble** vanilla ice cream, crème anglaise

**Sticky Toffee Pudding** banoffee sauce, vanilla ice cream

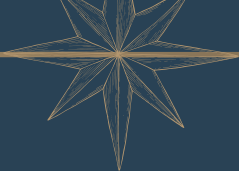
**Blue Stilton, Mature Cheddar & Creamy Brie**, chutney, crackers

Coffee & Mini-Mince Pies To Finish

(ve) vegan

Younger guests aged 6 and under are welcome to enjoy dishes from our childrens menu, available at £24.95 per child.

All bookings are required to pay a non-refundable £25 deposit per head to secure the reservation with full payment and pre-orders with us by Wednesday 25th November 2026. A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem - just ask your server.



# Christmas is all about coming together!

Party season is here, and we have the space and layout to keep everyone comfortable and happy, whatever your group's needs.

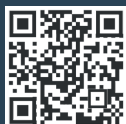
We love welcoming larger parties and are committed to making sure your celebration is a fantastic experience from start to finish.

If you'd like to discuss any specific requirements, please don't hesitate to call us on **01985 840396** or email at **info@the-georgeinn.co.uk** – we'll be happy to help.

If anyone in your party has allergies or dietary requirements, please let us know in advance so we can ensure we cater for them appropriately. You can also view our allergen information using the QR code below.

As we prepare all our dishes using fresh ingredients, menu availability is generally very reliable. However, during the busy December period, occasional supply chain issues may mean our chefs need to make minor adjustments to certain dishes. If this happens, we'll always do our best to offer a suitable alternative.

**We look forward to celebrating with you!**



Longbridge Deverill, Warminster, Wiltshire, BA12 7DG