



The George Inn, Hubberholme



A Festive Treat every Wednesday, Thursday, Friday for groups of 4 to 22 throughout December 2023

Booking essential with a deposit of £5 per head and pre order required

Lunch: 12.30 pm Dinner: 6.30 pm £25 for two courses, £30 for three courses (children £18 and £22)

Starters

Soup of the Day served with a warm crusty mini tin loaf and farmhouse butter (V)

Homemade Smoked Mackerel Pate served with a toasted mini granary tin loaf and farmhouse butter

Camembert Bites, breadcrumb coated creamy Camembert served with cranberry sauce (V)

Classic Prawn Cocktail, served with crisp lettuce, homemade Marie Rose sauce and mini tin loaf

Beer Battered Mushrooms, served with a garlic aioli (V)

Festive Mains

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

Parcel Poached Pesto Salmon served on a bed of wilted greens topped with a perfectly poached egg

Traditional Slow Roasted Corn Fed Turkey Crown, sausage meat stuffing, pigs in blankets and roast potatoes, seasonal vegetables and a rich turkey gravy and cranberry sauce

Beer Braised Brisket of Beef, slow cooked and served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables and a rich gravy

Broccoli Orange and Chestnut Loaf with a cranberry relish, seasonal vegetables, potatoes and vegetarian gravy (V)

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

Chef's Homemade Seasonal Crumble, served with ice cream, pouring cream or custard

