

The George Inn – Hubberholme
Thursday 17th December

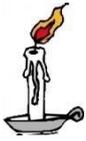
To help spread a little happiness and encourage some Christmas spirit, we have decided to offer a Festive Menu on Thursday 17th December. Two sittings - one in the afternoon aiming at 13.00 and one in the evening at 19.00. Two courses: £20, 3 courses: £25. We will be posting this generally next Monday but wanted to give folks in Buckden the first opportunity to book as we have limited table numbers.

Please be mindful given restrictions on group bookings that we can only accept one table booking per household.

The menu is attached below for your perusal.

We propose that folk arrive between 12.00 and 12.30 at lunchtime or 18.00 to 18.30 in the evening to be temp checked then shown to your individual socially distanced tables where drinks orders will be taken, with a view to starters being delivered by table from 13.00 at lunchtime and 19.00 in the evening.

If you could give us a call asap to make a reservation that would be great - menu choices needed by Friday 11th Dec. If emailing please state if you would like to be inside the pub or in the beer patio (bigger tables each with overhead heater, minimum 1.5m social distance and increased ventilation! but still festively decorated, and with cushions for the benches and with Sarah's Christmas Grotto in the corner).



The George Inn, Hubberholme

A Festive Treat on Thursday 17th December 2020

Lunch: 1.00 pm Dinner: 7.00 pm

£20 for two courses, £25 for three courses

Starters

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

Homemade Pate of the Day served with a toasted mini granary tin loaf and farmhouse butter

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

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

Festive Mains

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

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

Crème Brûlée , spiced winter berry crème brûlée



