

Festive Menu

CELEBRATE WITH US




FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.

(v) - vegetarian (vgn) - vegan (gf) - gluten free

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 [georgeIIIhotel](https://www.facebook.com/georgeIIIhotel)

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Christmas Day

PRE-ORDER IS ESSENTIAL • BUCKS FIZZ ON ARRIVAL

£80.00
per adult

£40.00
per child

Starters

French onion soup (*gfo*)

Crusty bread & Harrogate Blue cheese crostini

Vegan Scotch 'egg' (*vgn*)

Beetroot & spiced pineapple Scotch 'egg' with sriracha dip

Tandoori king prawns

Minted yoghurt dressing

Crispy blue cheese parcels (*v*)

Honey & lemon dressing & baby leaves

Black pudding tower

Crispy bacon, Dijon mustard cream sauce & a poached egg



Mains

Traditional roast turkey

Seasonal vegetables, rosemary roast potatoes, Yorkshire pudding, pigs in blankets & sage pan gravy

Fillet of beef (*gf*)

Wild mushrooms, red wine reduction, seasonal greens & dauphinoise potatoes

Slow roasted lamb shank (*gf*)

Seasonal vegetables, rosemary roast potatoes & a minted lamb pan gravy

Crab, king prawn & chilli risotto (*gf*)

White crab meat & king prawns with fresh chillies in a winter greens risotto

Wild mushroom & asparagus ravioli (*v*)

Wild mushrooms, fresh asparagus, shaved cheese & garlic oil

Chestnut & cranberry stuffed Savoy (*vgn*)

Pistachio, seasonal greens & cranberry reduction

Puddings

Sticky toffee pudding (*v, gf*)

Rum custard

Christmas pudding (*v*)

Brandy sauce

Warm apple & almond streusel (*v*)

Pouring cream

Giant choux bun (*v*)

Filled with whipped cream & warm chocolate sauce

Cheeseboard

Fruit chutney, grapes, celery & biscuits

Coffee & Mince pies

