



THE GEORGE

HOTEL & BEACH CLUB

Isle of Wight

WINTER PARTY MENU

Roasted parsnip soup - curry spiced crème fraiche & crispy parsnip v

Buffalo mozzarella - local squash, pine nuts & salsa rossa crudo v GF

Slow cooked ham hock terrine en croute - cranberry & orange chutney

Thinly sliced raw smoked haddock - salad of heritage carrots, orange & rapeseed oil

Pumpkin cassoulet - white beans, chestnut mushroom & sourdough crumb VE

8oz Juniper spiced venison burger - sesame challah bun, red cabbage slaw, Emmental, local tomato, mustard leaf & seasoned fries (GF & DF available)

Roasted local turkey - sage & chestnut stuffing, smoked chipolata cassoulet, hispi cabbage & pan gravy

Day boat catch - caper, parsley & lemon butter. charred potatoes & seasonal greens (GF available)

The George festive inspired trifle

Panna cotta - red fruits & grappa GF

Dark chocolate tart delicate

Rum glazed pineapple - almond crumble, passion fruit & mango sorbet v

£30.00 two courses

£35.00 three courses

*allergies & intolerances - please speak to a member of the team and they will be happy to inform you of the ingredients in each dish
dishes may contain small pieces of shell or bone*

V = vegetarian

VE = vegan

GF = gluten free

DF = dairy free