



THE
GEORGE

HOTEL & BEACH CLUB

Isle of Wight

Boxing Day at The George

Starters

Roasted parsnip soup - curry spiced crème fraiche & crispy parsnip *V GF (VE available)*

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

Venison pastrami - Confit egg yolk mayonnaise, pickled plums, sorrel & sourdough

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

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

Crab & crayfish cocktail - rose harissa cocktail sauce, cucumber ribbons & cuttlefish ink cracker *DF GF*

Main Courses

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

Slow cooked short rib of beef - bourguignonne garnish, truffle potato puree, roasted carrot & red wine

Grilled fillet of cod - puree of local celeriac and a devilled shrimp butter *GF*

Pan roasted sea bass - roasted lettuce, salsify & parmesan sauce *GF*

Jerusalem artichoke risotto - roasted artichokes, parmesan & chives *V GF*

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

Desserts

The George festive inspired trifle

Panna cotta - red fruits & grappa *GF*

Dark chocolate tart - ginger spiced poached pear, pistachio and earl grey tea ice cream

Rum glazed pineapple - rum baba & star anise crème anglaise

Selection of sorbets *DF*

Selection of ice creams

Local cheeses - piccalilli, quince paste, biscuits *(GF available)*

Three courses £55 per guest & £35 for children under 12 years old

12pm - 4:30pm - 12/12:30pm tables are kindly requested back by 3pm

allergies & intolerances - please speak to a member of the team and they will be happy to inform you of the ingredients in each dish

V = vegetarian

VE = vegan

GF = gluten free

DF = dairy free

RESERVATIONS ESSENTIAL—PLEASE CALL THE GEORGE HOTEL ON 01983 760331