

THE GEORGE AND DEVONSHIRE

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CHRISTMAS PARTY MENU

2 COURSES - £26

3 COURSES - £30

STARTERS

Spiced Parsnip & Carrot Soup, Coconut Cream Swirl,
Toasted Sunflower Seeds, Sourdough Croutons (vg) (df)

Smoked Salmon, Mixed Leaves, Pickled Cucumber, Horseradish Cream (gf)

Garlic Mushroom Pot, Toasted Ciabatta (vg) (df)

MAINS

Traditional Christmas Turkey, Sage and Onion Stuffing, Pigs in Blankets,
Roast Potatoes, Parsnips and Carrots, Brussels Sprouts, Peas and Turkey gravy*

Baked Cod, Lentil Ragu, Herb Oil (df) (gf)

Slow Braised Brisket in a Rich Red Wine & Mushroom Jus, Creamy Mash,
Green Beans (gf)

Squash, Spinach & Sage wrapped in Filo Pastry
Garlic & Rosemary Potatoes, Green Beans (vg) (df)

DESSERT

Christmas Pudding with Brandy Sauce

Cranberry Bread and Butter Pudding, Crème Anglaise

Chocolate Brownie, Madagascan Vanilla Ice Cream (gf)

Cheese Board, 3 Cheeses, Crackers, Red Grapes

Vegan/Dairy Free dessert options available on request

*Gluten Free option available
(df) – Dairy Free (gf) – Gluten Free (vg) - Vegan

EARLY BOOKINGS RECOMMENDED