



CHRISTMAS FAYRE MENU

Monday to Saturday 12pm - 3pm and 5pm - 8pm
Monday 21st November till Friday 23th December

STARTERS

Langoustine cocktail with lemon dill aioli (GF)

Pumpkin spice soup with bread (V)(GFA)

Chicken liver parfait, pink peppercorns with toasted ciabatta bread

Garlic mushrooms with warm ciabatta bread (VG)(GFA)

MAINS

Roast turkey with all the trimmings, pigs in blankets and chestnut stuffing (GFA)

French trimmed rack of lamb with smoked garlic mash potatoes and al denté vegetables (GFA)

Lemon sole meunière with parmesan roasted asparagus, pomme pureè and chive veloutè*

Wild mushroom risotto with locally sourced mushrooms (VG) (GF)

DESSERTS

Eggnog panna cotta with mulled figs (GF)

Apple tarte tatin with cremè anglaise

Chocolate orange fondant with vanilla ice cream

Individual Christmas puddings with brandy cream

3 courses - £32.95 (Mon-Weds) £34.95 (Thurs-Sat)

2 courses - £28.95 (Mon-Weds) £30.95 (Thurs-Sat)

Terms and conditions: Booking is essential. £10.00 deposit at time of booking. Final payment due by 20th November. Booking made after 20th November will be subject to full payment at time of booking.

Pre-order food 2 weeks in advance of your booking.

Please inform us of any allergies / dietary requirements. We cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

*May contain bones (V) Vegetarian (VG) Vegan (GF) gluten Free (GFA) Can be made Gluten free on request.

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