

THE GEORGE HOTEL

CHRISTMAS DAY MENU

4 Courses | £119.50

AMUSE BOUCHE

Smoked salmon bellini | sour cream & chive, caviar E,F,G,M,SO

Baked baby scallops | pancetta cream, peas, baby cress G,M,MO,S,SO

Seared duck | black cherry compote, chervil M (GF on request)

STARTERS

Roasted celeriac soup | hazelnut & truffle, vegetable crisps, focaccia
C,G,N,S (V, VE & GF on request)

Smoked salmon & white crab roulade | tomato, onion, dill & cucumber
salsa, garlic crostini CR,F,G,SO (GF on request)

Prosciutto & mixed game terrine | pistachio & cranberry crumb, pickled
vegetables ribbons, damson jam, toasted brioche E,G,M,N,SO

King prawn raviolo | ricotta, chilli & chives, chestnut, spinach, spring onion,
crayfish sauce CR,E,F,G,M,S

MAINS

Roast turkey | cranberry & chestnut stuffing, pigs in blankets, honey roasted parsnips,
braised red cabbage, chantenay carrots, Brussels sprouts, roast potatoes G,M,N,SO (GF on request)

6oz Fillet of beef | baby honey carrots, truffle galette, truffle mushrooms,
port shallot reduction M,SO (GF on request)

Parma ham wrapped cod loin | spinach velouté, celeriac purée, hassleback potatoes,
parma ham crisp C,M,SO (GF on request)

Roasted beetroot & mushroom Wellington | baby leeks, julienne spiced potatoes,
celeriac cream, chestnut & herb crumb C,G,N,S,SO (V & VE on request)

DESSERTS

Christmas pudding | brandy cream, damson & orange blossom compote E,G,M,S,SO (VE on request)

Cheese board selection | crackers, apple & fig preserve, celery, grape & malt loaf C,G,M,N,SO,P

Baileys choux bun | Chantilly, Baileys fudge, caramel sauce,
Baileys ice cream E,G,M,S,SO

Whipped orange & coconut panna cotta | mulled wine poached pear, spiced crumble,
mulled wine reduction G,S,SO (VE & GF on request)



Our suppliers and kitchens handle numerous ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

V = Vegetarian on request | VE = Vegan on request | GF = Gluten-free on request | LF = Lactose-free on request

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