

## Bar George Christmas Menu 2016

### **Kipper Pate**

Homemade with Salmon Caviar and Melba Toast

### **Ham Hock Terrine**

Served with a Mosaic of Pickled Vegetables with Mustard Dressing served with Toasted Ciabatta

### **Roasted Tomato and Basil Soup**

A real favourite and dressed with Pesto and Cream and served with Crusty Bread

### **Melon and Forest Fruit Medley**

Fanned Melon with Forest Fruit and Coulis

### **Roast Turkey Breast wrapped in Crisp Bacon**

Filled with Pork and Sage Stuffing, served with Chipolatas, Brussels, Carrots, Roast Potatoes, Parsnips and Cranberry Sauce

### **Baked Fillet of Herb Crusted Salmon**

On a bed of Sweet Potato Medallions drizzled in White Wine and Cream Sauce and accompanied with Asparagus wrapped with Prosciutto

### **Mediterranean Vegetable Lasagne**

Homemade with Garlic Bread and Crispy Salad with Warm Honey dressing

### **Slow Roasted Topside of Beef**

Braised in a Rich Red Wine Jus served with Herb Buttered New Potatoes and Honey Roasted Root Vegetables

### **Chocolate Spectacular**

Truffle Mousse, Maltesers, Snickers, Flake and Mars, simply indulgent

### **Lemon Bavarois**

Soft centred with limencello liqueur and lemon curd

### **Raspberry Cheesecake**

Sweet cheesecake topped with raspberry compote

### **Mince Pies and Mints**



**£ 28.95 Three Course    £ 25.95 Two Course**

Any specific menu requirements can be organised with prior notice. Tables are booked on the basis of a 2 hour 45 minute time requirement on all bookings prior to 7pm. Should you require longer, please advise at time of booking. Tables of 6 or more are subject to a discretionary 10% service charge.