

**TAI CHI XMAS MEAL**  
**The George Inn, Barton upon Humber**  
**Tuesday 17<sup>th</sup> December – 12.00 for 12:30**

**STARTERS**

**Smoked Haddock Soup NG**

Flaked Grimsby smoked haddock with white beans, served with warm crusty bread.

**Festive Sausage Roll**

Pheasant, date & fennel sausage meat, crisp puff pastry & homemade Cumberland sauce.

**Mushroom Parfait V NG**

Homemade smooth style pate with homemade pickled onion & crusty bread.

**Prawn & Crayfish Cocktail NG**

Crisp gem lettuce, mixed prawns & crayfish in a homemade Marie Rose sauce with malted bloomer.

**MAINS**

*ALL MAINS SERVED WITH SIDES OF SEASONAL VEGETABLES, ROAST & MASH POTATOES.*

**Turkey Ballotine NG**

Turkey breast, rolled with a sage, brandy & prune stuffing, butter basted & served with green peppercorn gravy.

**Braised Beef Cheek NG**

Slow braised beef cheek, in port & red wine with a rich, dark gravy.

**Salomon & Prawn Mornay NG**

Chunks of flaky salmon with prawns in a rich cheese sauce.

**Winter Vegetable Gratin V NG**

Mixed winter green vegetables in a Lincolnshire poacher & grain mustard sauce, topped with sliced potatoes.

## DESSERTS

### **Christmas Pudding Tart V**

Clementine & mincemeat tart in a crisp sweet pastry, served with homemade Brandy ice cream.

### **Black Forest Cheesecake V**

Sweetened biscuit base with black cherry cream cheese & chocolate shavings, served with Blyton Dairy black cherry & amaretto ice cream.

### **Walnut & Stem Ginger Sticky Toffee Pudding V NG**

A festive twist on a George Inn classic, served with ginger toffee sauce & warm creamy custard.

### **Apple & Cranberry Crumble V NG**

Slow cooked English apples with cranberries with a crisp oat crumble & a jug of custard.

V- Vegetarian

NG\* - No Added Gluten

You MUST inform us of any allergies at the time of ordering.

**2 - Course £24**

**3 - Course £30**