

TAI CHI XMAS MEAL
The George Inn, Barton upon Humber
Tuesday 2nd December – 12.00 for 12:30

2 Course £24

3 Course £30

STARTERS

Tuscan Soup NG

A hearty Northern Italian style soup with Tuscan sausage, white beans and pancetta broth

Smoked English Mackerel

Mackerel rillettes - a course style pate with sour dough toast and Mexican pickled vegetables- 'Escabeche'

Whipped English Goats Cheese V NG

Whipped, creamy, English goats cheese with hot honey, crushed pistachio and toasted flat bread.

Dry Aged Steak Tartare NG

28 day dry aged beef sirloin with egg yolk emulsion and parmesan shards.

MAINS

ALL MAINS SERVED WITH SIDES OF SEASONAL VEGETABLES AT THE TABLE

Stuffed Chicken

Roast sausage and herb stuffed chicken breast, chicken fat roast potatoes and a chicken butter sauce.

Ultimate Cottage Pie NG

A French take on an English classic- this 'Hachis Parmentier' features slow cooked British steak, rich red wine, herb & vegetable gravy, topped with a smooth, cheddar topped mashed potato

Roast North Sea Cod NG

Roast skinned cod fillet, Irish style champ potatoes & beurre blanc sauce.

Wild Mushroom & Kale Risotto V NG

Mixed mushrooms, Lincolnshire kale in a rich, creamy risotto.

DESSERTS

Christmas Pudding V NG

Christmas pudding with homemade brandy sauce.

Sherry Trifle V

Manzanilla sherry-soaked sponge, winter raspberry jelly & whipped cream.

Chocolate Sticky Toffee Pudding V NG

A festive twist on a George Inn classic with Blyton Dairy vanilla ice cream.

Gingerbread Cheesecake V NG

Ginger biscuit base with a smooth cream cheese filling, salted caramel sauce & Blyton Dairy ice cream.

V- Vegetarian NG*- No Added Gluten