



**John, Jane, our children Ella & Archie & our fabulous team  
all welcome you to The George Inn**

**Something to start ...**

Beetroot cured Salmon with citrus salad & toasted almonds

Our homemade roasted Parsnip and apple soup with freshly baked crusty bread (\*\*GF/DF & Vegan)

Rustic pulled local Pork with home pickled leeks and apricots

It's Back! Our Retro Classic – Crispy melty Camembert with cranberry sauce!

Smoked Tofu, walnut and button mushroom Paté with toast & redcurrant jelly (\*\*GF/DF & Vegan)

**The Mains ... served with roast potatoes (unless otherwise specified) and fresh vegetables**

**The Christmas Classic –**

Roast local Free range Turkey, pigs in blankets, fruity stuffing, cranberry sauce & proper gravy

The George roasted butternut squash, chestnut & spiced lentil Loaf with cranberry sauce (\*\*GF/DF & Vegan)

Roasted local Haddock Fillet wrapped in smoked streaky bacon with mixed bean & rich tomato stew (GF)

Local Lamb Rump chargrilled with redcurrant braised red cabbage, rosti potato cake & jus (GF)

Slow roasted Hawkhurst Pork Belly with Bramley apple, sage & apricot stuffing & local Cider gravy

**Something Sweet ...**

Dark, fruity and nutty Christmas Pudding with Brandy cream

Sticky Toffee Pudding with toffee sauce & local cream drizzle

Lovely Mincemeat Tart with Bodiam Christmas Ice Cream (\*\*GF, DF & Vegan)

Goey Meringue with chocolate orange shards, fresh orange segments and fresh cream (GF)

Sussex Artisan Cheeseboard with homemade chutney, biscuits and grapes (Supplement £2.50)

**£23.50 per person (2 courses) or £29.75 per person (3 courses)  
Including a lovely Christmas Cracker and decorated table**

**Service is discretionary however 10% service is added to tables of 6 or more**

**\*\*\*(These dishes can be made Gluten free, Dairy free & Vegan if pre advised)**