

The George Charles

CHRISTMAS
2019

STARTERS

Celeriac, Apple & Truffle Soup
Crusty Bread (ve)

Confit Chicken & Liver Parfait
Raisins, Capers (gf)

Watermelon & Goat's Cheese
Feta & Soft Herb Boudin, Pine Nuts, Olive
Oil Croute, Aged Balsamic (v)

Christmas Chipolatas
Parsnip Puree, Parsnip Crisps

Smoked Salmon Terrine
Hot & Cold Smoked Salmon, Fines Herbes
& Cream Cheese Roulade, Rye Bread,
Pickled Cucumber

DESSERTS

Christmas Pudding
Cognac Sauce

Coconut & Mango Cheesecake
Mango Sorbet (ve)

Chocolate Yule Log
Black Forest Garnish

Festive Affogato
Vanilla Ice Cream, Espresso, Amaretto,
Mince Pie

British Cheeseplate
Selection of Cheeses, Onion Jam,
Crackers

MAIN COURSES

Roast Turkey

Roast Potatoes, Red Cabbage,
Carrot & Swede Mash, Brussels
Sprouts, Brioche Sauce, Pigs in
Blankets, Gravy

Braised Beef Shin

Dauphinoise Potatoes, Truffle
Carrots, Bourguignon Garnish (gf)

Slow Cooked Lamb Shoulder

Sweet Potato Mash, Tenderstem
Broccoli, Lavender & Truffle Glaze,
Jus (gf)

Roast Cod Loin

Bubble & Squeak, Winter Greens,
Prosecco, Caviar (gf)

Chesnut & Wild Mushroom Stroganoff

Chesnuts, Woodland Mushrooms,
Baby Onions, Gherkins, Wild Rice,
Winter Greens (gf, v)

TWO COURSES £25

THREE COURSES £28

Available 1st - 24th
December

All dishes subject to availability unless pre-ordered. To book a table email clare@thegeorgecharles.co.uk or call 0161 445 4999. £5pp deposit and a pre-order required 72 hours before your booking. Please tell us if you have any allergies or dietary requirements. Gluten free bread and vegan alternatives available.

V=vegetarian, ve=vegan, gf=gluten free

The George Charles, 244 Burton Road, M20 2LW 0161 445 4999