

PARTY NIGHT MENU

7th, 13th, 14th, 20th Dec & 4th
Jan - Book now, call us on
01768 862696

Glass of fizz, 3 course meal, and
dancing till 12.30am with our
resident DJ for just £32pp



TO START

HOMEMADE SOUP OF THE DAY

Bread roll and butter

SMOKED SALMON MOUSSE

Red velvet prawns, crème fraiche, lime, gin cucumber

BRANDY, PORT AND CRANBERRY CHICKEN LIVER PÂTÉ

Spicy tomato chutney, toasted brioche, rocket salad

RED ONION MARMALADE TART

Garlic dressing, walnut and pear salad

TO FOLLOW

GARLIC AND PANCETTA ROASTED CROWN OF TURKEY

Streaky bacon Cumberland pork chipolata, sage and onion stuffing, red wine jus

HERB MARINATED CUMBRIAN LAMB RUMP

Damson and apple chutney, caramelised red onion, kale, port and redcurrant sauce

PAN FRIED SALMON FILLET

Leek and tarragon risotto, lemon beurre blanc

VEGETABLE WELLINGTON

Ratatouille, peashoots

All main courses served with honey roasted winter vegetables, sprouts and roasted potato

TO FINISH

CLASSIC CHRISTMAS PUDDING

Brandy sauce, redcurrants

BELGIAN CHOCOLATE TRUFFLE

Orange and cinnamon, mulled winter berries, gingerbread

VANILLA CHEESECAKE

Caramelised figs, candied walnuts, gin and tonic sorbet

CHEESE AND BISCUITS

Artisan biscuits, apple and apricot chutney, grapes, celery

THE GEORGE HOTEL
PENRITH

www.thegeorgehotelpenrith.co.uk ★ ★ ★

FOOD ALLERGIES AND INTOLERANCES

If you have any concerns relating to the allergens detailed below please speak to our Duty Manager prior to ordering: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide (sulphites).