

TAI CHI XMAS MEAL
The George Inn, Barton upon Humber
Tuesday 15th December – 12.00 for 12:30

2 Course £20

3 Course £25

STARTERS

Spiced Parsnip Soup V NG

Lightly spiced parsnip soup with homemade sage & onion bread & parsnip crisps.

English Camembert V NG

Crisp panko coated camembert with a classic cranberry, orange & port sauce.

Herbed Garlic Mushrooms V NG

Garlic mushrooms in a creamy white sauce, served with crusty ciabatta.

MAINS

ALL MAINS SERVED WITH SIDES OF SEASONAL VEGETABLES AT THE TABLE

Turkey Ballotine NG

Succulent turkey with a Lincolnshire sausage meat stuffing, wrapped in streaky bacon with homemade gravy, crisp roast & buttery mashed potatoes.

Blade of Beef NG

Slow braised beef feather blade with a rich bordelaise sauce, burnt shallot & buttered potato puree.

Fish Pie NG

Mixed seafood; cod, salmon, haddock & prawns with a mashed potato & cheddar topping.

Cauliflower & Blue Cheese Crumble V NG

Steamed Lincolnshire cauliflower in a crisp pastry case with blue cheese sauce & a savoury crumble topping, served with roast & mashed potatoes.

DESSERTS

Christmas Pudding V NG

Christmas pudding with homemade brandy sauce.

Baileys Crème Brulee V NG

Irish cream infused baked crème brulee, served with homemade shortbread.

Lemon & Ginger Cheesecake V

Ginger biscuit base with a sweet, rich lemony cream cheese filling, homemade meringue, lemon curd & single cream.

V - Vegetarian, NG - No Added Gluten

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