



CHRISTMAS

Menu

AND PARTY  
INFORMATION

# ENJOY THE MOST WONDERFUL TIME OF THE YEAR AT GEORGE'S

Celebrate Christmas in style this year at George's with our carefully crafted three course menu. Our chefs have worked tirelessly to create a range of dishes that are perfect for the festive season.

We've carefully chosen food that pays homage to our roots in classic British cuisine whilst including a sprinkling of George's eccentricity!

Christmas for us starts on Monday 16th November, and remember, booking early avoids missing out on your preferred date for your festivities.

You may like to have a long lazy lunch or an evening party. Whatever you want, you will get the full George's experience of quality food, an amazing drinks selection and a personal style of service that you won't get anywhere else.

## PRICES FOR OUR THREE COURSE MENU START AT JUST £19.95 PER PERSON\*

### SHALL WE INCLUDE A DRINKS PACKAGE?

We have a range of drinks options that you may wish to add to your festive event.

These range from Prosecco packages, through to our famous Sweet Shop Cocktails and anything else that takes your fancy from our extensive range of drinks from the bar.

### ADD YOUR OWN TOUCH?

If you have something in mind that will add that touch of magic to your event then we're here to help. Talk to our team today to tell us what we can do to make this Christmas one that you'll never forget.

# STARTERS

## BRIE WEDGES (V)

Panko breaded Brie wedges served with side salad and cranberry sauce.

## SMOKED SALMON AND PRAWN COCKTAIL

Served with lettuce, tomato and lashings of homemade Marie Rose sauce and brown bread.

## ROASTED FIG & WALNUT SALAD (VE)

Mixed lettuce, baby plum tomatoes and spring onions topped with walnuts and roasted fig pieces, finished with redcurrant dressing.

## CHICKEN LIVER PATE

Fresh chicken coated in breadcrumbs, topped with Red Leicester and served in a brioche bun with lettuce, tomato, campfire slaw and spicy mayo.

## WELSH RAREBIT

Served on toasted bloomer bread topped with candied streaky bacon.

# MAINS

## GEORGE'S CHRISTMAS TURKEY

Turkey escalope, pigs in blankets, sausage meat stuffing, Yorkshire pudding, roasted bacon & garlic sprouts, honey roast carrots, parsnips and rich gravy.

## GRILLED SALMON

on a bed of Brussel sprout mash served with , roasted vegetables & Hollandaise sauce.

## VENISON & MUSHROOM POT PIE

Served with sweet potato mash, garlic and bacon sprouts topped with a puff pastry lid.

## SAVOURY FESTIVE PUDDING (VE)

Seasonal root vegetables in a Vegan cheese sauce with cranberry jam encased in a suet pudding case.

# DESSERTS

## CHRISTMAS PUDDING

Served with brandy sauce or custard.

## GINGERBREAD CHEESECAKE

Served with vanilla ice cream.

## GEORGE'S BRITISH CHEESE BOARD

Dorchester Coastal Cheddar, Brighton Blue Stilton, Tunworth Camembert served with crackers, onion, chutney and sliced apple

## PROFITEROLES

Served with warm chocolate sauce.

## CHOCOLATE AND RASPBERRY TORTE (VE)

Served with Vegan vanilla ice cream.

# HOW TO BOOK

Our festive menu is available from Monday 16th November to Saturday 9th January inclusive.

**BOOK YOUR PARTY BEFORE 1ST DECEMBER AND YOU WILL PAY JUST £19.95 PER PERSON.**

**BOOKING MADE AFTER THIS DATE WILL PAY £24.95**

To make your reservation, please contact the restaurant of your choice by telephone or email. Our events coordinator will reserve your preferred date and time and take your deposit of £5 per person to confirm the reservation.

We will then send you a pre-order form for your food which we will require in the week before your party along with the final number of guests.

George's Great British Kitchen: Leeds  
Email: leeds@ggbk.co.uk  
Tel: 0113 244 6959

George's Great British Kitchen: Liverpool  
Email: liverpool@ggbk.co.uk  
Tel: 0151 708 4136

George's Great British Kitchen: Nottingham  
Email: nottingham@ggbk.co.uk  
Tel: 0115 950 5521

Please see below for full terms and conditions.

## WE'VE GOT A £20 VOUCHER WITH YOUR NAME ON IT!

If you're the person who's doing all the hard work organising the party, we have a special way of saying 'thank you', which is a £20 voucher to spend at George's at any time in January 2021.

### \*Terms and Conditions.

A deposit of £5 per person is required to confirm a booking. The balance to be paid in full within 1 week of your reservation date. Bookings made after 14th December require full payment. All payments are non-refundable. If you are unable to attend for whatever reason (including but not limited to terrorism, war, industrial action, strikes, accidents, severe weather), your booking will be treated as a cancellation and all payment will be retained. Cash deposits must be made in person. All prices shown are per person and are inclusive of VAT at the current rate. A discretionary 10% service charge may be added to the bill on the day of the event. All restaurant bookings are allocated a 3 hour seating time. Menu content is correct at the time of going to print and may be subject to change. All members of your party MUST be over 18 years old. ID may be required. Management reserve the right to refuse admission in accordance with licensing law and in such cases any pre-paid monies will not be refunded.

Receipt of your deposit is deemed acceptance of the full terms and conditions.

(v) Suitable for vegetarians, (ve) vegan, (gf) gluten free. If you suffer from a nut or other allergies, allergen menus are available on request. Without gluten options are made using non-gluten containing ingredients. Olives may contain stones. Chicken and fish dishes may contain bones. All our dishes are prepared in kitchens where nuts, flour, etc. are commonly used, and we, therefore, cannot guarantee our dishes will be free from traces of these products.

All dishes may contain ingredients not listed in the menu descriptions.