

THE GEORGE INN, MEOPHAM
CHRISTMAS DAY MENU

BREAD SELECTION | MIXED OLIVES

— *STARTER* —

SCALLOPS AND PORK

Bellyan-seared scallops with caramelised pork belly, served on a bed of
sweetcorn purée with infused lime oil

ROASTED BUTTERNUT SQUASH WITH CRAB AND CHAMPAGNE

Roasted squash chowder, dressed with crab and a champagne glaze

BETROOT AND GOAT CHEESE CARPACCIO

Sliced beetroots with warm flambeed goat cheese, roast pine nuts and vinaigrette

SMOKED DUCK WITH ORANGE AND GRAND MARNIER

Sliced smoked duck served on a bed of leaves, with fresh orange segments and
a Grand Marnier syrup

TRADITIONAL KING PRAWN COCKTAIL

King prawns, avocado, white fresh crab and homemade marie rose sauce
served with brown bread

— *MAIN* —

ROAST TURKEY DINNER

Roast turkey served with duck fat roast potatoes, seasonal vegetables, pigs in
blankets, pork and apricot stuffing, calvados jus

TOPSIDE OF LAMB

Slow-cooked shank of lamb with a red wine, rosemary sauce, served on a bed of
creamy chive mash with glazed carrots

LOBSTER WITH ASPARAGUS

Lobster tail, lightly grilled with clarified butter, served on a creamy asparagus
velouté and seared asparagus tips

ROASTED HISPI CABBAGE

Roasted hispi cabbage with yogurt sauce, served with a timbale of new potatoes
and cauliflower with turmeric

— *DESSERT* —

CHRISTMAS PUDDING

With brandy butter and crème anglaise

RHUBARB COMPOTE

With cardamom custard and pistachio cake

ITALIAN AFFOGATO

BLACK FOREST CHEESECAKE

With cherries in kirsch

£125