

ASK US  
ABOUT OUR  
*Wine Deals*



*Driving?*

DESIGNATED DRIVER  
DRINKS FREE

Throughout December we will  
reward all designated drivers  
with free soft drinks



*To Book...*

For further details and to  
make your booking call

us now on:

01373 834224

or email:

[georgeinn@wadworth.co.uk](mailto:georgeinn@wadworth.co.uk)

*New Year's Eve*

*See in the  
New Year with us!*

Join our celebration with  
fantastic food & drink  
and great company



*New Year's Day*

*Start as you mean  
to go on...*

Enjoy the first day  
of the New Year  
by joining us

**Terms & Conditions:** A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. (vg) = Suitable for Vegans. \*Party nights may carry a supplement on certain dates.

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WWM389

The George Inn

Norton St Philip

Christmas  
*Menu*



High Street, Norton St Philip, Bath, BA2 7LH

[georgeinn@wadworth.co.uk](mailto:georgeinn@wadworth.co.uk) 01373 834224

Pay in full by 1st Nov 2019 & receive a  
**10% discount** on your total food bill.  
*This offer does not include Christmas Day.*

# Christmas CELEBRATION

Available from November

Come and join us for your Christmas celebration

3 Courses  
£28.95  
Per Person

2 Courses  
£24.95  
Per Person

## Starters

**Butternut squash, chilli and coconut soup** with basil oil and toasted flatbread (vg)

**Smoked salmon terrine** with beetroot and horseradish chutney served with rustic bread

**Deer in a duvet** venison chipolata wrapped in bacon with crispy shallots and cumberland sauce

**Stilton, leek and fig tart** with a winter chestnut slaw (v)

## Mains

**Roast British turkey** with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy

**Slow cooked belly of pork** with a winter barley, apple and sage casserole served with honey roast parsnips and carrots

**Spiced honey glazed confit duck leg** in a white bean and chorizo cassoulet with shredded sprouts

**Olive oil poached aromatic salmon fillet** with butter bean purée, tarragon sauté sprouts, peas, leeks and lemon

**North African tagine** with chickpeas, fennel, courgettes, peppers, squash, dates, apricots and saffron cous cous (vg)

## Puddings

**Traditional Christmas pudding** with brandy sauce (v)

**Walnut, cherry, orange and chocolate ganache terrine** with rum and raisin ice-cream (v)

**Christmas Mess** of crushed meringue, berry compote, seasonal fruits and fruit sorbet (v)

**Duo of British cheese** with fig relish, celery and oat biscuits (v)

Gluten free dishes are available please ask us for more detail



# Christmas Day 5 COURSE MEAL

A sumptuous feast ending with coffee and sweet treats

5 Courses  
£74.95  
Per Person

## Starters

**Jerusalem artichoke soup** with crispy leeks and onion bread (vg)

**King prawn, crab and crayfish cocktail** with a lobster mayonnaise and crostini

**Pan-fried pigeon breast** on a salad of black pudding, rocket and cranberry compote

**Crispy root vegetable rösti** with smoked paprika, chilli and herb salsa (vg)

Refreshing Champagne sorbet (vg)

## Mains

**Roast British turkey** with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy

**Trio of lamb** a grilled lamb cutlet, sausage and liver with roasted shallot jus, creamed spinach, sprouts and fondant potato

**Individual three bird roast** of pheasant, duck and pigeon wrapped in bacon with stuffing, vegetables and crispy roast potatoes

**Baked brill with a prawn and herb crumb** served with mussels and clam New England chowder

**Wild mushroom, celeriac, chestnut and vegan cheese Wellington** with seasonal vegetables, roast potatoes and gravy (vg)

## Puddings

**Traditional Christmas pudding** with brandy sauce (v)

**Chocolate orange panettone bread and butter pudding** with custard (v)

**Cinnamon crème brûlée** with poached pear and almond biscuit (v)

**Duo of British cheese** with fig relish celery and oat biscuits (v)

Finish with coffee and macarons



# Christmas Eve

Relax before the Big Day...  


We have an evening of friends and festive cheer on offer...join us!

# Boxing Day

Let us take the strain!

We will do the cooking... and washing up... Choose from our pub favourites!