



## The George Inn, Hubberholme

### A New Year's Eve Treat on Thursday 31st December 2020

**£30 per head**

A warm welcome awaits you with a glass of prosecco or mulled wine at 6.30pm accompanied by an assortment of canapes with your fellow guests and George the Jack Russell

#### Starters

**Soup of the Day** served with a warm crusty mini tin loaf and farmhouse butter (V)

**Homemade Pate of the Day** served with a toasted mini granary tin loaf and farmhouse butter

**Smoked Salmon Pine Nut Fennel and Clementine Salad**, the best Scottish Smoked Salmon served with a fresh and zingy salad and topped with pine nuts

**Classic Prawn Cocktail**, served with crisp lettuce, homemade Marie Rose sauce and wholemeal bread

#### Lemon Sorbet

#### Festive Mains

**Crispy Belly Pork**, served on a bed of crushed new potatoes with seasonal vegetables and an apple and sultana jus

**Parcel Poached Pesto Salmon** served on a bed of wilted greens topped with a perfectly poached egg

**Beer Braised Brisket of Beef**, slow cooked and served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables and a rich gravy

**Broccoli Orange and Chestnut Loaf** with a cranberry relish, seasonal vegetables, potatoes and vegetarian gravy (V)

#### Desserts

**Stem Ginger Steamed Pudding**, light and fluffy sponge with warming hints of ginger and served with custard, ice cream or pouring cream

**Lemon Tart**, lovely lemon filling in a pastry case served with vanilla ice cream or pouring cream

**Sticky Toffee Pudding** served with butterscotch sauce and vanilla ice cream

**Crème Brulee**, spiced winter berry crème brulee