

NEW YEARS EVE

AT

THE GEORGE INN

4 courses dinner & dancing!
£75

GLASS OF FIZZ

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A SELECTION OF SHARING STARTERS

*Chicken Liver Pate, Fig Chutney on Sourdough
Deep Fried Spiced Crab Cake, Sweet Chilli Mayo
Feta Cheese & Mint Arancini, Pesto Mayo*

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PAN FRIED SEA BASS

Char Grilled Broccoli, Leaks, Rosemary & Garlic Roasted New Potato, Chimichuri Sauce

8oz 30 DAY AGED FILLET STEAK

Potato Rosti, Wilted Spinach, Wild Mushroom & Red Wine Jus

CORNFED CHICKEN SUPREME

Green Beans, Minted New Potato, Peas, Tarragon White Wine Sauce

BUTTERNUT SQUASH & GOATS CHEESE RISOTTO

Crispy Sage & Toasted Pine Nuts

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DESSERT & CHEESE SHARER

*Mini Almond Bakewell Slice, Mini Chocolate Raspberry Brownie, Hazelnut Caramel Brittle
Strawberries & Handmade Chocolate Truffles
Selection of 3 British cheeses, Fig Chutney, Frozen Grapes, Wheat Crackers*

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TEA & COFFEE

WE CAN'T WAIT TO WELCOME 2022 WITH YOU

*Sit down between 7:00pm & 7:30pm
Dancing from 10.30pm - local band "CORRUPTION" playing pop/rock LIVE!
Last orders at 1pm. Carriages away at 1.30pm*

*To book email info@thegeorgemaulden.com or call us on 01525 841559
£50 deposit per person please
Tickets available for the entire evening only*

Please make us aware of any allergy requirements when you book

VEGETARIAN/VEGAN MENU

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STARTERS

*Creamy Mushroom Pate with Walnuts on Sourdough,
Tomato & Basil Bruschetta
Pea & Mint Arancini with Sweet Chilli Jam*

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WILD MUSHROOM RAVIOLI

Truffle Oil, Side Mixed Leave & Tomato Salad

SWEET POTATO AND KALE PIE

Chunky Chips and Vegan Gravy

BUTTERNUT SQUASH & GOATS CHEESE RISOTTO

Crispy Sage & Toasted Pine Nuts

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DESSERT

Vegan Chocolate Brownie, Vanilla & Mixed Berries Panna Cotta, Strawberries, Lemon Sorbet

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TEA & COFFEE