

## CELEBRATE WITH US

We wish you a warm welcome to The George of Harpenden this festive season. You'll find everything you could ever need to create those memorable moments. From family celebrations, a catch-up with friends or even a cosy dining treat for two – we've taken care of everything!

We'll be serving up a menu of festive delights, fit for any occasion from the 14th November to the 1st January 2024.

Our chefs have been busy crafting the best of the season's ingredients. So we invite you to kick back, relax and soak up the atmosphere - let us do all the hard work for you.

## HOW TO BOOK

To find out more information about what you can enjoy at The George of Harpenden or to make a booking for this festive season, please ask a member of the team, call us on 01582 763750 or visit [thegeorgeofharpenden.co.uk/christmas](http://thegeorgeofharpenden.co.uk/christmas)

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# FESTIVE MENU

3 COURSES 34.00

## STARTERS

### SHALLOT & GOATS CHEESE TARTE TATIN\* (V)

Shallot & goats cheese tarte tatin with rocket, toasted pine nuts, balsamic and salsa verde 476kcal

### DUO OF DUCK\*

Duck parfait and crispy duck croquette, served with an apricot, ginger & cumin chutney and toasted sourdough 664kcal

### PIL PIL PRAWNS

King prawns sautéed in garlic, paprika & chilli served with toasted sourdough 1128kcal

### CHICKEN PICANTE

Chicken marinated in chilli & smoked paprika, jasper roasted and served with mango, spring onion & marzanino tomato salad 536kcal

### PARSNIP & SWEET POTATO SOUP (VE)

Parsnip & sweet potato soup with maple syrup, parsnip crisps, thyme and toasted sourdough 355kcal

## MAINS

### TWO BIRD ROAST\*

Paupiette of turkey and chicken rolled in streaky bacon with a cranberry & sage stuffing, pig in blanket, cranberry sauce, homemade bread sauce and roast chicken gravy 1554kcal

### SALMON FILLET\*

Seared salmon fillet and crisp crab bon bon on samphire and spinach, served with lemon butter sauce 1088kcal

### RIB OF BEEF

Slow-cooked rib of beef on creamy parsley truffled puree with beef dripping sauce 1895kcal

### PORK BELLY\*

Slow-cooked tender pork belly with creamy mustard mushrooms, celeriac puree and crispy prosciutto 1780kcal

### CANDIED SEED ROAST (VE)

A delicious vegetable, seed and cranberry roast topped with red onion chutney served with vegan gravy 1398kcal

### MUSHROOM & BRIE WELLINGTON (V)

Mushroom, brie and cranberry wellington with baby spinach, roasted chestnuts and a rich tomato sauce 1197kcal

*Served with all main courses, for the table to share:*

Crisp & fluffy roast potatoes (VE), Maple-glazed roasted carrots & parsnips (VE), Cavolo Nero, broad beans, peas & Brussels sprouts with olive oil (VE)

## DESSERTS

### CHRISTMAS PUDDING\*

Traditional fruit Christmas pudding with candied kumquat and Cointreau\* butter served with a warm vanilla sauce 578kcal

### LEMON MERINGUE TART (V)

Tangy lemon meringue tart with crème fraîche & berry coulis 362kcal

### GOLD COOKIE BROWNIE (V)

Rich dark chocolate & cookie dough brownie served with a salted caramel sauce and vanilla ice cream 1057kcal

### RASPBERRY & SHERRY TRIFLE\*

Raspberry & sherry trifle, topped with set custard & whipped double cream 404kcal

### APPLE & RHUBARB CRUMBLE (V)

Served with vanilla ice cream 676kcal  
*Vegan alternative available 667kcal*

*A Children's 3 - course menu is also available*