



The **George** at Newnham  
44 The Street  
ME9 0LL

Our New Years Day Set Menu

Available all day from noon til 830ish

£40 / 3cs

£35 / 2cs

FESTIVE LIBATIONS

Mulled Pimms

Blackberry Royale

Sloe Smith

£12

FESTIVE MOCKTAILS

Spiced Mulled Apple Juice

Passion Fruit Virgin Martini

£8

STARTERS

Rillettes of Gressingham Duck, Cornichons, Port Jelly, Toast

Avocado Ritz, with Tiger Prawns, Garlic Croutons, Celery & Tomato Salsa

Cream of Curried Parsnip, Hinxden Dairy Crème Fraiche & Parsnip “Bhaji” <sup>VGOA</sup>

MAINS

Herb Crusted Lamb Rump, with a nice Lamb Sauce. Dauphinoise & Tenderstem

Baked Whole Plaice with Brown Shrimp Butter, Samphire & Pink Fir Potatoes

Truffled Gratin of Roast Shallot & cave aged Winterdale Shaw stuffed Leeks <sup>v</sup>

SIDES £6 each (Perhaps enough for 2 people, or 1 hungry one)

Mashed Potatoes topped with Crispy Onion Bits & Sweet Miso Butter

Hispi Cabbage cooked in butter & XO Sauce

Roast Winter Squash with Pomegranate Molasses & Salsa Verde <sup>vg</sup>

AFTERS

A Wedge of Bowyers Brie, with Cranberry Sauce & Genoa Cake <sup>v</sup>

Semuliki Rainforest 70% Dark Chocolate Tart, Stem Ginger Ice Cream <sup>v</sup>

3 Scoops of George Inn Ices <sup>(VGOA)</sup>

On a serious note... Our food may contain several allergens, including the below. Please advise of any dietary requirements when ordering.  
**gluten, dairy, fish, crustaceans, molluscs, lupin, tree nuts, ground nuts, sulphites, mustard, eggs, celery, soya, sesame.**

This menu is subject to a discretionary service charge of 10%

For reservations please ring 01795 720600/890237  
or online at Google and [www.thegeorgeatnewnham.com](http://www.thegeorgeatnewnham.com)  
or email [eat@thegeorgeatnewnham.com](mailto:eat@thegeorgeatnewnham.com)

(Please remember to inform us of any dietary requirements)

@ thegeorgeatnewnham

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