



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” ^{VGOA}

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 ^v

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 ^{vg}

AFTERS

A Wedge of Bowyers Brie, with Cranberry Sauce & Genoa Cake ^v

Semuliki Rainforest 70% Dark Chocolate Tart, Stem Ginger Ice Cream ^v

3 Scoops of George Inn Ices ^(VGOA)

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
or email eat@thegeorgeatnewnham.com

(Please remember to inform us of any dietary requirements)

@ thegeorgeatnewnham

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