



CHRISTMAS MENU

Two Courses - £29.95

Three Courses -£35.95

Starters

Smoked Salmon Parcels (Gf)

Filled with herbed cream cheese and garnished with fresh dill melba toast

Beetroot & Vegan Terrine (Vg, Gf)

A delicate mosaic of roasted beetroot, layered with seasonal herbs.

Spiced Parsnip soup

Served in a warm sourdough bowl.

Mains

Jewelled Squash, Chestnut & Wild Mushroom Wreath (Vg)

A festive vegetarian centrepiece, finished with a cranberry glaze.

Slow-Braised Lamb Shank

Cooked to perfection and served with a rich redcurrant jus.

Traditional Roast Turkey

With sage & onion stuffing, pigs in blankets, bread sauce, seasonal vegetables, and a trio of potatoes (roast, new, and creamy mash).

Desserts

Trio of Cheesecakes (Vg)

A refined selection of miniature cheesecakes with festive flavours.

Profiteroles with Belgian Chocolate Sauce

Light choux pastry filled with cream and draped in warm chocolate.

Steamed Christmas Pudding

Served with brandy custard and winter berries.

Fine Cheese Board (available with a supplement)

Curated artisan cheeses with crackers, fruits, and chutney.



Royal George Suffolk
Barnham Village Pub

Petit Fours

Homemade chocolate truffles, complimentary with our Christmas menu.

