

Christmas Evening

Menu

Selection of appetisers

Starters

Cream of parsnip soup with focaccia croutons and fresh bread

Severn and Wye smoked salmon with horseradish, pickled beetroot, date and walnut soda bread

Wild game terrine with apple, date and ginger chutney and toast

Grilled peppered goats cheese with pickled beetroot and walnut salad

Shetland king scallops pan seared and served with vermouth cream sauce, topped with breadcrumbs and granary bread on the side

Mains

Wild pan roasted duck breast with braised red cabbage, black pudding and spiced apple chutney

Pork fillet medallions in port and stilton cream sauce with savoy cabbage

Local roast turkey with pork, cranberry and herb stuffing, pigs in blankets, thyme roasted carrots and brussels sprouts

Walnut and winter vegetable roast with kale, beetroot pickle, warm tomato chutney

Oven roasted hake fillet with cheddar crust, roast tomatoes, spinach, basil and pine nut pesto

All main courses are accompanied by rosemary roast potatoes

Desserts

Frocester George Christmas pudding with brandy cream
Apple and cinnamon crème brulee with toasted almonds and shortbread

Lemon and lime posset with shortbread biscuits
Chocolate, cointreau and ginger torte with vanilla ice cream.

Warm chocolate fondant with salted caramel ice cream

Coffee and shortbread

The
FROCESTER

BAR • RESTAURANT • HOTEL



The Frocester George

Peter Street, Frocester

Stonehouse GL10 3TQ

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£35 per person

