

George Est. 2012
PAYNE
PUBLIC HOUSE



CHRISTMAS
MENU



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2 courses £32 - 3 courses £37

STARTERS

Roasted Parsnip, Apple & Sage Soup

Smooth roasted parsnip and apple soup with toasted chestnuts, sage oil and warm sourdough (vg)(ngcio)

Pressed Ham Hock Terrine

Pressed ham hock terrine with house piccalilli, cider-pickled shallots and toasted sourdough (ngcio)

Smoked Trout Rilette

Smoked trout with horseradish crème fraîche, pickled cucumber, watercress and melba toast (ngcio)

Beetroot Tart

Beetroot tart with whipped goats' cheese, walnuts, balsamic reduction, horseradish and a fresh fennel, orange & mint salad (v)(vgo)

MAINS

All mains served with garlic & herb roast potatoes, maple glazed root vegetables, Brussel sprouts, seasonal garlic greens, mulled wine red cabbage & red wine gravy

Traditional Roast Turkey Crown

Festive stuffing, pigs in blankets, Yorkshire pudding & cranberry sauce

Slow-Braised Beef Cheek

Crispy onions, roasted shallots & Yorkshire pudding

Pan-Roasted Hake

Creamed leeks, crispy leeks, seasonal garlic greens and chive oil (ngci)

Chestnut Mushroom, Spinach & Truffle Pithivier

Crushed carrot & swede and festive stuffing (v)(vgo)

DESSERTS

Christmas Pudding

Brandy & brown butter gelato (v)(vgo)

Dark Chocolate & Plum Brownie

Pistachio praline gelato (v)(ngci)

Apple, Rum & Raisin Crumble

Crème anglaise (v)(vgo)

Winter Fruit Sorbet

A trio of house made winter fruit sorbets (vg)(ngci)

OPTIONAL EXTRAS

Cheese & Biscuits - £8

A selection of British cheeses with biscuits, chutney and grapes

Petit Fours & Coffee - £6

Freshly brewed coffee served with a selection of petit fours.

Please inform us of any allergies, intolerances or special dietary requirements before placing
v= vegetarian , vg= vegan, vgo= vegan option, ngci= non gluten containing ingredients