

Festive at the GE

Please make your server aware of any allergies you or your table may have & we can advise or adjust accordingly

SOMETHING TO START

Chef's Soup of the Day, bread & butter

Traditional Prawn Cocktail, bloody Mary sauce

Chef's Duck Liver Pate, plum chutney, toasted breads

Pigs in Blankets, cranberry glaze

Festive Fayre Set Menu

Served Monday-Saturday from 12noon.

Designed by Chef, a set menu offering to be enjoyed with a group of friends, colleagues, or the ones you love. Enjoy!

2 Courses £24.95*

3 Courses £29.95*

**Bookings over 6 guests require a pre order ahead of your arrival. Please speak with a member of the team.*

THE MAIN EVENT

Roasted Breast of Turkey or Roast Beef

Served with:

Rosemary & thyme roast potatoes, carrots & swede, spiced red cabbage, winter greens, pigs in blankets, sage & onion stuffing, Yorkshire pudding, Chef's gravy

Roasted Winter Root Vegetable Wellington

Rosemary & thyme roast potatoes, carrots & swede, spiced red cabbage, winter greens, sage & onion stuffing, Yorkshire pudding, Chef's gravy

Pan Fried Fillet of Salmon

Herb crushed potatoes, winter greens, lemon, classic Bearnaise

General's Cheese & Onion Pie

Cheddar & gruyere, creamed mash, winter greens, Chef's gravy

SOMETHING SWEET

General's Christmas Pudding, brandy sauce

Chef's Sticky Toffee Pudding, butterscotch sauce, vanilla bean ice cream

Chocolate Ganache Tart, raspberry sorbet

General's Cheeseboard, crackers, chutney, grapes