

ASK US
ABOUT OUR
Wine Deals



Driving?

DESIGNATED DRIVER
DRINKS FREE

*Throughout December we will
reward all designated drivers
with free soft drinks*



To Book...

*For further details and to
make your booking call
us now on:*

01249 730263

or email:

thegeorgelacock@wadworth.co.uk

*New Year's Eve
Party Night*



SEE IN 2019 AT
THE GEORGE INN

- 3 Course Dinner
- Cocktails and Fizz
- Games, Prizes and Music 'til Late

CALL FOR
FURTHER DETAILS

01249 730263

THE
GEORGE
INN



Christmas
MENU



📍 4 West Street, Lacock, Chippenham, Wiltshire, SN15 2LH

☎ 01249 730263

✉ thegeorgelacock@wadworth.co.uk

Terms & Conditions: A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booked date. Cheque payments on the day are not accepted. Please do not send cash by post. If you, for any reason, have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.** Full allergen information available upon request. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. *Party nights may carry a supplement on certain dates.

Pay in full by 1st Nov 2018 & receive a
10% discount on your total food bill.
This offer does not include Christmas Day.

Christmas CELEBRATION

Available from November

Come and join us for your Christmas celebration

3 Courses
£24.95
Per Person

2 Courses
£20.95
Per Person

Starters

Butternut squash, chilli and rosemary soup with rustic bread (v)

Smoked salmon with pickled cucumber, capers, rocket salad and horseradish cream

Game terrine with cornichons, spiced fruit chutney and toast

Baked Camembert with sticky fig relish, celery and rustic bread (v)

Mains

Roast British turkey with pigs in blankets, stuffing, seasonal vegetables and crispy roast potatoes

Roasted thyme buttered pheasant breast with a whisky jus, seasonal greens and crispy roast potatoes

Slow cooked classic beef bourguignon with seasonal vegetables and creamed potatoes

Grilled cod with a crayfish butter, seasonal greens and minted new potatoes

Beetroot risotto with roasted chestnuts, chervil and hard Italian style vegetarian cheese crisp (v)

Puddings

Traditional Christmas pudding with brandy sauce

Chocolate cheesecake with cranberry compote and pistachio ice-cream (v)

Clementine posset with brandy butter ice-cream and stem ginger shortbread (v)

Selection of British cheeses with quince jelly, celery and oat biscuits (v)

Christmas Day

5 COURSE MEAL

A sumptuous feast ending with coffee and sweet treats

5 Courses
£59.95
Per Person

Starters

Spiced leek and sweet potato soup with toasted pine nuts and rustic bread (v)

Queen scallops sautéed in a garlic and lemon butter with pea purée and crispy pancetta

Beef carpaccio with pistachio crust, shaved Old Winchester cheese and garlic oil

Baked truffled Camembert with sticky fig relish, celery and rustic bread (v)

Refreshing Champagne sorbet with passion fruit

Mains

Roast British turkey with bacon wrapped chipolatas, stuffing, seasonal vegetables and crispy roast potatoes

Seared peppered venison steak with buttered kale, crushed new potatoes and a redcurrant and juniper jus

Individual three bird roast of pheasant, duck and pigeon wrapped in bacon with stuffing, vegetables and crispy roast potatoes

Poached fillet of turbot with buttered spinach, roasted roots and a Champagne and dill sauce

Wild mushroom, celeriac, chestnut and blue cheese Wellington with seasonal vegetables, roast potatoes and vegetarian gravy (v)

Puddings

Traditional Christmas pudding with brandy sauce

Warm chocolate cake with tangerine compote and caramel pecan ice-cream (v)

Cranberry crème brûlée with black coconut ice-cream and almond biscuit (v)

British cheese selection with iced grapes, quince jelly, celery and oat biscuits (v)

Christmas Eve

Relax before the Big Day...

We have an evening of friends and festive cheer on offer...join us!

New Year's Day

Start as you mean to go on...

Enjoy the first day of the New Year by joining us