

The George & Monkey



Festive 3 Course Sit Down Menu

Our three course set festive menu is available throughout November, December & January for groups between 20 & 60 people Booking & pre-ordering is required.

Please note: all sit-down events must conclude by 5pm.

THREE COURSES £44 PER PERSON

STARTERS

Smoked Salmon & Watercress Filo Tart, Lemon & Dill Cream Cheese, Fennel shavings
Beetroot and Cashew Cream Crostini, served with Toasted Almonds and Balsamic Glaze VG
Antipasti Wreath of Salami, Prosciutto, Olives, Artichokes, Tomatoes, Parmesan, Crostini

MAINS

Garlic & Thyme Roast Norfolk Turkey with Duck Fat Roast Potatoes, Caramelized Pigs-in-Blankets with Port and Wholegrain Mustard, Heritage Carrot Tops, Roasted Brussels Sprouts, Homemade Stuffing
Beef Bourguignon with Buttered Garlic Mash, Silver-Skin Onions, Chestnut Mushrooms,
Seasonal Roasted Root Vegetables GF
Chestnut & Oyster Mushroom Casserole with Allspice Butternut Squash Puree,
Garlic Toasted Croutons, Vegan Cream, Crispy Kale VG/GF

DESSERTS

Homemade Cinnamon Apple Crumble slice, served with Custard V
Chocolate and Clementine Torte served with Bitter Orange Marmalade VG/GF
Cheese board of Colston Basset Stilton, Keen's Farmhouse Cheddar, Camembert, Spiced
Tomato & Red Onion Chutney, Grapes, a selection of Artisanal Crackers V

£5 supplement per person for cheese board

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Festive Sharing Menu

48 hours advanced noticed required for all platter menu orders

SMALL BITES

Smoked salmon blinis, crème fraiche, dill £32 15 pieces

Breaded fried camembert mac & cheese balls £30 18 pieces V

Spiced soy & bean panko crumbed nuggets, bitter orange bbq sauce £28 27 pieces VG

Roast Norfolk turkey burgers, cranberry sauce, red cabbage slaw, maple glazed smoked
bacon, brioche bun £31 9 sliders

12hr braised beef brisket, pickled red onions, horseradish cream, brioche bun £32 9 sliders

Soy & bean burger patties, lettuce, pickles, mustard, ketchup, poppy seed vegan bun
£30 9 sliders VG

Chipolata sausages, maple syrup glazed smoked bacon, Dijon mustard £28 25 pieces

CHARCUTERIE & CHEESE

Antipasti board of British glazed ham, prosciutto crudo, salami milano, silverskin
pickled onions, cornichons £26 serves 2 to 3 people

Cheese board of Colston Basset stilton, Keen's Farmhouse cheddar, camembert, spiced
tomato & red onion chutney, grapes, a selection of artisan crackers £26 serves 2 to 3
people V

DESSERTS

Mini mince pies, vanilla custard £26 30 pieces V

Whole pecan pie, brandy cream £37 serves 12 to 14 people V

Whole chocolate & orange tart, spiced orange chutney £37 serves 12 to 14 people VG / GF

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We cannot guarantee the absence of traces of nuts or other allergens

Please advise a member of staff if you have any dietary requirements

.(v) vegetarian | (vg) vegan | (gf) gluten free