



Christmas at The Prince George with Harry's kitchen

£35 for 3 courses

£27 for 2 courses

Amuse bouche (Included with all options)

Blue cheese & fig crostini, cranberry reduction (V) (vegan version available on request)

Starters

Celeriac, hazelnut & truffle soup, brown toast (vg)

Mini "moules frites" (gf)

Warm pork rillettes, spiced apple chutney, melba toast

Main event

Classic roast turkey, roasted snips, carrots, potatoes, swede mash, kale, stuffing, pigs in blankets, gravy & cranberry sauce (gf)

Seed roast, roasted snips, carrots, potatoes, swede mash, kale, stuffing, vegan gravy & cranberry sauce (Vg) (gf)

Braised pork belly, slow and sweet braised red cabbage, leek & potato cakes with creamy apple & liquor sauce (gf)

Whole baked sea bass, sautéed new potatoes, green beans & caper butter sauce (gf)

Desserts

Chocolate fudge cake, double cream & raspberry puree

Baked apples with dried fruit & cinnamon filling, cool cardamom vegan yoghurt (Vg)

Traditional Christmas Pudding

Gf - Gluten free, V - vegetarian, Vg - Vegan