

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:

01373 462584

or email:

[georgehotel@wadworth.co.uk](mailto:georgehotel@wadworth.co.uk)

*New Year's Eve*

*See in the  
New Year with us!*

Join our celebration with  
fantastic food & drink  
and great company



*New Year's Day*

*Start as you mean  
to go on...*

Enjoy the first day  
of the New Year  
by joining us

**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.

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WWM375

THE GEORGE  
HOTEL & GRANARY  
AT FROME



Christmas  
Menu



Market Place, Frome, Somerset, BA11 1AF

[georgehotel@wadworth.co.uk](mailto:georgehotel@wadworth.co.uk)

01373 462584

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  
£20.95  
Per Person



2 Courses  
£16.95  
Per Person

### Starters

Pea and mint soup with bread and butter (v)

Classic prawn cocktail with Marie Rose sauce

Ham hock and pickled carrot terrine with piccalilli and toast

Camembert, fig and onion tart on a dressed walnut salad (v)

### Mains

Turkey roulade with sausage meat, sage and onion stuffing,  
pigs in blankets, vegetables and roast potatoes

Roast topside of beef with Yorkshire pudding, vegetables,  
roast potatoes and horseradish sauce

Salmon, lemon and parsley fishcakes with sweet chilli  
mayonnaise, fries and dressed leaf salad

Butternut squash, bean chilli and cheese pie with seasonal  
vegetables, potatoes and vegetarian gravy (v)

### Puddings

Traditional Christmas pudding with brandy sauce

Chocolate and coconut tart with vanilla ice-cream (v)

Lemon meringue tartelette with lemon sorbet (v)

Selection of cheeses, grapes, celery, chutney and biscuits (v)

# Christmas Day

## 5 COURSE MEAL

A sumptuous feast ending  
with coffee and mini mince pies



5 Courses  
£49.95  
Per Person

### Starters

Creamy leek and potato soup with garlic oil and rustic bread (v)

Smoked salmon on a toasted English muffin with capers,  
sour cream and dill

Classic game terrine wrapped in bacon with winter  
fruit chutney and crostini

Cheddar cheese and chive soufflé with  
mixed leaves and pesto dressing (v)

Refreshing Champagne sorbet with passion fruit

### Mains

Turkey roulade with sausage meat, sage and onion stuffing,  
pigs in blankets, seasonal vegetables and roast potatoes

Roast lamb breast with a pork, apple and black pudding stuffing,  
seasonal vegetables and roast potatoes

Smoked haddock in a West Country cheese and wholegrain mustard  
sauce with seasonal vegetables and potatoes

Baked butternut squash filled with cannellini beans, mozzarella,  
peppers and tomatoes with a seeded crumb (v)

### Puddings

Traditional Christmas pudding with brandy sauce

Chocolate cheesecake with salted caramel ice-cream (v)

Raspberry tartelette with vanilla ice-cream (v)

Selection of cheeses, grapes, celery, chutney and biscuits (v)

# Christmas Eve

Relax before the  
 Big Day...

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

# Boxing Day

Let us take  
the strain!

We will do the cooking...  
and washing up...  
Choose from our  
pub favourites!