

Celebrate New Year's Eve at the George!

7pm arrival for 7.30pm sit down.
Order your wine at the bar and it will be waiting for you at your table.

Canapés served at your table

Starters

Chicken Noodle Soup

with bok choy & ginger

Trio of Salmon

smoked with orange & fennel pollen, creamy parfait & poached
with lime & pepper mayonnaise

Platter of Exotic Fruits

with prosecco & passionfruit sorbet

Haggis, Neeps & Tatties

with a Highland whisky jus

Main Course

Baked Salmon Fillet

with a sticky mango glaze, sag aloo & coconut curry sauce

Seared Tenderloin of Venison

creamed with caraway swede & dauphinoise potatoes with blueberry sauce

Duet of Duckling

pan-fried breast & confit leg served on colcannon with marmalade sauce & broccoli almondine

Rack of Lamb

served pink, boulangère potatoes, port & redcurrant reduction with buttered greens

Roasted Vegetable & Cashew Nut Risotto

served in sweet peppers on ratatouille

All served with seasonal fresh vegetables

Delicious Desserts

Hazelnut Meringue Gateau

with chantilly cream & fresh raspberries

Assiette, Chocolate Tart, Almond Profiterole

with mascarpone, and royal brownie

Party in a Glass

cherry parfait trifle with crème de cassis

Platter of Norfolk Cheeses,

crackers, apple, grapes & celery served with a glass of port

Coffee & Mints

Glass of Bubbly at Midnight

**ONLY
£49.95pp**



***Please make us aware of any allergens or dietary requirements
Payment on booking at the Hotel Reception***

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