



THE GEORGE AT UPTON

CHRISTMAS PARTY MENU



French onion soup with Gruyère crouton (v)
Salade Lyonnaise with Kitty's poached egg and lardons (gf)
Winter terrine with sourdough toast and red onion marmalade
Prawn and crayfish cocktail, Bloody Mary sauce (fs)
Goat's cheese, red onion and tomato tart with rocket and balsamic (v)



Roast Oxfordshire Turkey, traditionally garnished with goose-fat potatoes, honeyed parsnips, sage and onion stuffing, bread sauce and market vegetables
Lemon sole with smoked bacon and mushroom gratin, new potatoes and Hollandaise sauce
(Please note that this dish is also available without smoked bacon) (fs)
Slow-cooked lamb shank with celeriac and potato purée and red wine reduction (gf)
Risotto Milanese, rocket and baby vine tomato salad (v)
Local 10oz ribeye steak, thrice-cooked chips, portobello mushroom, vine tomatoes with garlic and parsley butter (pre order required) (+£5 supplement)
Aubergine and wild mushroom gratin with spiced tomato sauce and house salad (ve)



Gran Smith's Christmas pudding with rum custard or homemade brandy butter
Unity's amazing tiramisu (v)
Gooseberry crumble with warm custard (v)
Flourless chocolate fondant with raspberries (v & gf)
Selection of Italian gelatos (v)
British and French farmhouse cheeses with homemade chutney (v)



Dark Horse Roastery coffee and selection of teas, served with petits fours

£38.95 per person



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Please note:

Due to the nature of our business, we cannot guarantee the absence of allergens in our dishes. If you have any questions, allergies or intolerances, or you require specific allergen information, please let us know before booking, and at the time of your visit. We can offer other alternative vegetarian or vegan dishes with appropriate notice.

Please refer to our allergen information at the time of your visit to check for changes. (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, (fs) = made with fish and or shellfish ingredients and may contain small bones or shell. Please note that some of our preparation, cooking and serving methods could affect this. Weights stated are approximate when uncooked. All items are subject to availability and our head chef reserves the right to make substitutions and/or minor changes to dishes if ingredients are unavailable, as this menu was created in August.

If you require more information, please ask a member of our hospitality team, on 01235 635053 or via email at eat@thegeorgeatupton.co.uk

Terms and Conditions:

- The Christmas Party menu is available for lunch from Monday to Saturday, and for dinner from Monday to Thursday only, from Monday 2nd December to Monday 23rd December.
- This menu is available for bookings of six persons and above and requires pre-ordering.
- A deposit of £20.00 per person will be taken at the time of booking and deducted from the final bill on the day.
- Private dining room is subject a minimum of twelve people and a minimum spend.
- We are only able to offer deposit refunds if we are subsequently able to re-book the table.
- Any reduction in numbers less than 72 hours before the event will result in the deposit for that person or persons being forfeited.
- An optional service charge of 10% will be added to the final bill. All gratuities are distributed between our front of house and kitchen team.