



THE GEORGE AT UPTON

CHRISTMAS DAY LUNCH MENU



Lobster and crevette cocktail with Bloody Mary sauce (fs)
Spiced carrot and butternut squash soup with crostini (ve)
Oak-smoked Scottish salmon with horseradish cream and citrus vinaigrette (fs)
Orange, herb & burrata salad with black olive dressing (v)
Parfait of foie gras and chicken, with melba toast and homemade chutney
Oxford Blue cheese and caramelised red onion tartlet with rocket and balsamic (v)



Roast Royal Berkshire turkey, traditionally garnished with pigs in blankets, goose-fat potatoes, honeyed parsnips, carrot and celeriac purée, Brussels sprouts and market vegetables. Served with sage and onion stuffing, bread sauce with cloves and home-made cranberry sauce

*Pan-fried fillet of halibut with brown shrimp butter and pommes Anna (fs)

Oxfordshire 30-day aged roast sirloin of beef, with Yorkshire pudding, goose-fat potatoes, roasted root vegetables and sauteed greens

*Rack of Berkshire lamb with Dauphinoise potatoes, red cabbage and fine beans

Lobster spaghetti with heritage tomato sauce, fresh chilli and rocket and parmesan salad (fs)

*Celeriac and butternut squash Wellington, roasted rosemary and garlic potatoes with sauteed broccolini (ve)



Gran Smith's Christmas pudding with rum custard or brandy butter

Vanilla panna cotta with blackberry syrup

Sherry trifle 'Wally Ladd' (v)

Chocolate roulade with fresh cream and raspberries (v)

Local artisan cheese board with biscuits, fruits and quince jelly (v)

Selection of Italian gelatos (v)



Dark Horse Roastery Coffee, selection of teas and petit fours (v)

£98.00 per person

Children under 12 £55.00



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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:

- A deposit of £50.00 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 notice is given on or before 11th December, or 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.
- Any denoted * pre-order dishes should be made by 18th December. While pre-ordering for other dishes is not mandatory, we would appreciate selections in advance to ensure your first choice is available.
- 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