

31st December New Year's  
Eve "A French Affair"

See in 2017 with a classic French Dinner  
and it wouldn't be New Year's Eve without the  
disco! Get out your sparkly frocks

**To Start**

Pan fried New Forest wild mushrooms with pan  
fried foie gras & a fried free range hens egg £8.50  
Butternut squash, spinach & goats cheese vol-au-  
vents with a poached duck egg & pimento cream.  
£7.50

Twice baked crab soufflé with a lobster bisque and  
gruyere £8 .00

Classic French onion soup & gruyere croute £6.25

Pan fried Pigeon breast on Bury black pudding  
with a honey and thyme mustard sauce £6.50

**Main Event**

Cornish cod fillet on a bed of olive oil mash with a  
Rialto red wine sauce of fennel, capers, gherkins &  
flat leaf parsley £16.00

Confit duck a L'Orange served with a miniature  
Pheasant pie on braised Savoy cabbage &  
Wiltshire bacon, and classic orange sauce. £16.50  
Tournedos Rossini, fillet of beef on brioche with  
pan fried Foie gras, fondant potato, Madeira sauce  
and a side dish of buttered Christmas carrots.  
£26.50

Venison Napoleon, local loin of venison with  
mushroom duxelle, in rich puff pastry, Madeira  
sauce, braised red cabbage with apples and  
fondant potato £23.95

Shitake mushroom and cheese fritter with  
escalivada sauce, a Catalan dish of Tomatoes,  
aubergine and roasted peppers, with a side new  
potatoes £13.50

Apple Tarte Tatin with calvados anglaise £6.50  
Salted caramel pear puffs, fresh pears roasted in  
puff pastry with a salted caramel sauce, a twist on  
classic French clafoutis £6.50

Classic vanilla crème brulee £6.50

Mousse au Chocolate, Delicious, light chocolate  
mousse made with bitter dark chocolate - a perfect  
end to a French meal £6.50

Selection of French cheeses with biscuits, quince  
jelly, sauterne soaked sultanas, celery & fruit £8.25  
The bar is closed to non-dinners this evening.

Opening times over the festive week

Saturday 24th December 10am to 11pm

Food 12 - 2 & 6.30 - 9pm

Christmas day CLOSED

Boxing Day 11pm - 5pm Food 12 pm to  
3pm

27th, 28th, 29th & 30th December Normal  
hours 10am - 3pm & 5.30 - 11pm

Food, Breakfast 10am to 11.30am Lunch  
12-2 & Dinner 6.30-9pm

31st December New Year's Eve BOOKED

DINNER ONLY (Limited numbers)

CLOSED 1st January to 4th January

RE OPENING

Thursday 5th January

Open 5.30pm to 11pm Dinner 6.30- 9pm

Friday 6th January

NORMAL HOURS RESUME

9.30-3pm & 5.30pm-11pm

Food 12-2pm & 6.30-9pm

Christmas Eve, we are open for lunch and  
Dinner, full of festive cheer, our Christmas menu is  
available or just relax in front of the fire with a  
glass or two.

Boxing Day Take it easy after all the merriment and  
indulgence of Christmas day, kick back and relax with  
us. Enjoy one of the one pot dishes on offer this  
lunchtime, Game stew and crusty bread,  
Beef bourguignon, Homemade steak pie with  
mash or scrumptious macaroni cheese. Board  
games will be available to enjoy for that classic  
family Boxing day.

Christmas Market Saturday 19th November

The George's very own Christmas Market  
come along, you just might find the perfect gift  
from one of the many artisan stalls. Jewelry, Art,  
Glassware, Pottery, arrange for a Christmas floral  
display. The kitchen will be showcasing Christmas  
treats to try. Mince pies and mulled wine at the  
ready, peruse to your hearts content, or just curl up  
around one of our many open fires Market opens at  
10.30 to 2pm. Book a stall to sell your crafts!!



THE GEORGE  
AT WOOLLEY

BAR. KITCHEN. ROOMS

ENJOY THE GOOD LIFE

CHRISTMAS  
MENU 2016



The George  
67 Woolley Street  
Bradford on Avon  
Wiltshire  
BA151AQ  
01225 865650

Spanish supper  
Friday 9th December  
£35 per person

### The Perfect Christmas party Dinner.

Tables for this event will be limited so an early booking is advisable

#### To Start

Garlic and herb mushrooms in Oloroso sherry with garlic aioli.  
Escabeche of fish, lightly poached in a marinade of white wine, tomato capers and orange.  
Deep fried calamari, mixed leaves and fennel, with saffron romesco mayonnaise.  
Prawn tortillas with garlic aioli.

#### In Between. Orange Granita

#### Main course

Roasted pork belly with fennel and slow braised in Fino sherry.  
Baked Cod with chorizo and white beans & garlic aioli.  
Spanish rabbit stew with Oloroso sherry, paprika and peppers.  
Guisado de Colade beuy, English Oxtail braised in red wine with garlic and paprika.  
Pata con peras, slow braised duck legs in fino sherry with pears and bitter chocolate.  
All main courses are served with Patatas Bravas, aubergine & tomato pilav, green beans and anchovies.

#### Dessert

Churros with hot chocolate orange sauce  
Crème Catalan with rum and raisin ice cream  
Pears poached in red wine and Pedro Ximenez sherry with vanilla ice cream  
Apple and Yoghurt sponge with Spanish brandy syrup and honey crème fraîche.

A complimentary glass of Vilarnau Cava will be served with your dessert

Lunchtime Festive Menu  
2 Courses £19.95 3 Courses £23.95  
1st December to 24th December

#### To Start

Wiltshire ham & Pea broth topped with minted cream.  
Potato and aubergine press with soft goat's cheese and homemade quince jelly.  
Corned beef hash topped with a free range fried hens egg and HP sauce  
Home cured Gin and beetroot gravadlax with Alison's cucumber pickle (by eek its good) & Dijon mustard sauce.

#### The Mains

Confit of brisket of beef, slow roasted and topped with a horseradish crumble, a Yorkshire pudding filled with roasted root vegetables, a fondant potato & rich roast gravy.  
Roast pheasant breast with its legs braised in a little pie with a creamed root vegetable mash and a ragout of Brussels & chestnuts.  
Supreme of chicken with a Christmas dinner fritter, maple syrup roasted vegetables, rich roast gravy.  
Parsnip & sweet potato gnocchi with a Lancashire cheese & onion sauce, topped with roasted chestnuts and served with buttered peas.  
Seared Cod fillet topped with Lancashire rarebit, on slow roasted tomato, potato rosti and a basil butter sauce.  
Mustard glazed ham with a sprout & bacon potato cake and a brace of fried hen's eggs, buttered peas.

#### Our Puddings

The George's sticky Christmas pudding with hazelnut shard, salted caramel ice cream.  
Calvados and apple crème brulle with a poached pear in a mulled wine syrup, spiced Christmas biscuit.  
Chocolate fondant pudding with a coffee espresso anglaise and caramel oranges.  
Lemon posset with iced strawberry parfait  
Selection of ripe cheeses with sauternes soaked grapes, our Christmas chutney, warm walnut bread and a slice of George's Christmas cake.

Tables of ten or (more this menu must be pre-ordered)

Tables eight or less, Changing A la Carte menu featuring these dishes & specials

Christmas Evening Festive Menu  
2 Courses £23.50 3 Courses £28.50  
1st December to 24th December

#### To Start

Wiltshire ham & Pea broth topped with minted cream  
Potato and aubergine press with soft goat's cheese and homemade quince jelly.  
Corned beef hash topped with a free range fried hens egg and HP sauce  
Home cured Gin and beetroot gravadlax with Alison's cucumber pickle (by eek its good) & Dijon mustard sauce.  
Crab & Lobster twice baked soufflé with lobster bisque and Gruyere.

#### The Mains

Confit of brisket of beef, slow roasted and topped with a horseradish crumble, a Yorkshire pudding filled with roasted root vegetables, a fondant potato & rich roastgravy.  
Roast pheasant breast with its legs braised in a little pie with a creamed root vegetable mash and a ragout of Brussels & chestnuts.  
Supreme of chicken with a Christmas dinner fritter, maple syrup roasted vegetables, rich roast gravy.  
Parsnip & sweet potato gnocchi with a Lancashire cheese & onion sauce, topped with roasted chestnuts and served with buttered peas.  
Seared Cod fillet topped with Lancashire rarebit, on slow roasted tomato, potato rosti and a basil butter sauce.  
Mustard glazed ham with a sprout & bacon potato cake and a brace of fried hen's eggs, buttered peas.  
Church Farm fillet of beef on fondant potato with bourguignon sauce, Savoy cabbage and Christmas Carrots. (£5 sup)

#### Our Puddings

The George's sticky Christmas pudding with hazelnut shard, salted caramel ice cream.  
Calvados and apple crème brulle with a poached pear in a mulled wine syrup, spiced Christmas biscuit.  
Chocolate fondant pudding with a coffee espresso anglaise and caramel oranges.  
Lemon posset with iced strawberry parfait  
Selection of ripe cheeses with sauternes soaked grapes, our Christmas chutney, warm walnut bread and a slice of George's Christmas cake.  
Tables of ten or more this menu must be pre-ordered) Tables eight or less, Changing A la Carte menu featuring these dishes and specials



**Italian supper with memories of Sicily and Venice,  
featuring classic dishes.**

Four Courses £35 per person

**Start.**

**Calami Fritti**, fresh calamari with basil mayonnaise.

**Venison Carpaccio** on mixed leaves with parsnip  
crisp, Borettana onion, baby beets and fresh  
parmesan.

**Bruschetta** with borlotti puree, goats cheese and  
walnuts

**Minestrone** and farro soup, a classic with rich local  
garden vegetables finished with pesto.

**Belini Granita**

**Main Event**

**Sicilian Rabbit**, braised rabbit in a rich Chianti, on a  
bed of olive oil mash, baby beets, Borettana onions,  
olives and pine nuts.

**Crab Gnocchi** with a rich lobster bisque sauce and  
gruyere glaze. served with a green salad.

**Pappardelle with duck ragu**, slowly braised with red  
wine and root vegetables, finished with parmesan.

**Butternut squash**, pine nut and gorgonzola risotto,  
parmesan crisp

**Finale**

**Rose petal panna cotta**

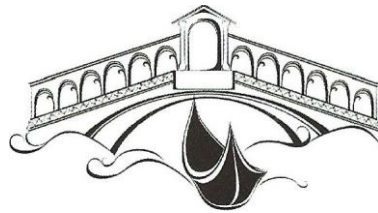
with damson and lavender Viennese shortbread.

**Lemon and Prosecco syllabub.**

**Assiette of apples**, apple sorbet, panna cotta, Tarte  
Tatin and butterscotch sauce.

**Gorgonzola dolce**, truffle pecorino, quince jelly,  
walnut and raisin bread, vin Santo raisins.

A glass of prosecco with dessert.



Friday 28th October 2016

The George.  
67 Woolley Street.  
Bradford on Avon BA151AO

01225 865650

# *A Night on The Rialto*

Friday 28th October 2016



## **The George at Woolley**

