



A Magical Christmas Awaits



George Hotel
Amesbury



CONTENTS

- 4 Festive Dining
- 6 Festive Party Nights
- 8 Christmas Day Lunch
- 10 Christmas Residential Package
- 12 Christmas Bed & Breakfast
- 14 New Year's Eve Celebrations
- 16 New Year's Residential Packages
- 18 Our Family of Inns
- 19 Terms and Conditions

2





A magical Christmas awaits at the **GEORGE HOTEL**

This festive season, let us add the sparkle to your celebrations at The George Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located in the centre of Amesbury, our award-winning hospitality, charming rooms, and refined festive dining make The George Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples, dazzling party nights and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit, (and maybe your dancing shoes!) and prepare to be dazzled by our range of festive party, dining and accommodation experiences.

To book, just call our friendly team on 01980 622108.

We can't wait to celebrate with you this festive season.



BE INN THE KNOW

Get all the latest news and offers for The George Hotel delivered to your inbox! Simply scan the code and add your details to sign up.

FESTIVE DINING

'Tis the season to be jolly

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

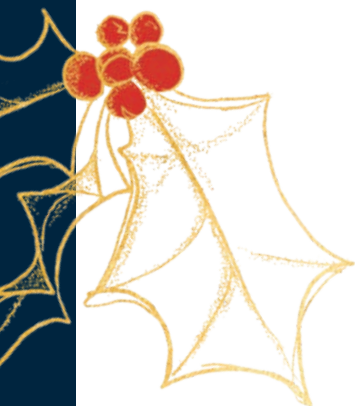
Two Courses: £32.00 per Adult, £16.00 per Child

Three Courses: £38.00 per Adult, £19.00 per Child



TO BOOK, CALL 01980 622108

For full terms and conditions please see page 19.



STARTERS

Curried Parsnip Soup

parsnip crisps, curry oil **V** G, D, SE, N

Chicken & Thyme Terrine

bacon jam, pickled cranberries, focaccia crisp

GF ON REQUEST G, MU, SD, S, E, D, CE

Smoked Salmon Tartare

crushed avocado, cucumber ribbons,
dill dressing, crispy capers **GF** F, D, MU, L, CE

Roasted Beetroot Mousse

orange marinated vegan feta, candied walnuts,
rye bread tuile **VE** N, SD, G, CE, L, MU

MAINS

Roast Breast of Turkey

sausage meat stuffing, pig in blanket, roast potatoes,
brussels sprouts, maple & mustard roasted root vegetables,
gravy **GF ON REQUEST** G, MU, D, SD, CE, S, E

Braised Feather Blade of Beef

grain mustard mashed potato, roasted carrot,
winter greens, pan gravy **GF** MU, CE, D, SD

Grilled Gilt-head Bream Fillet

herb crushed celeriac & new potato cake,
tenderstem broccoli, lemon & dill hollandaise **GF** CE, D, E, F

Root Vegetable Apple & Shallot Tatin

roast potatoes, greens, vegetable gravy **VE** G, S, MU, CE

DESSERTS

Traditional Christmas Pudding

brandy custard **GF ON REQUEST** G, S, E, D, SD

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream
VE & GF ON REQUEST SD, S, D, E

Coffee & Irish Cream Semifreddo

chocolate soil, almond brittle **V, GF** N, S, SD, D, E

Tonka Bean Panna Cotta

winter berry compôte, honey & nutmeg tuile
GF ON REQUEST G, D, S, SD, E

Please ask for our children's menu

FESTIVE PARTY NIGHTS

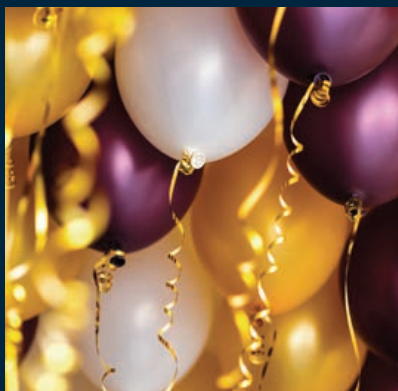
Jingle all the way

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. Think good food, good music and plenty of Christmas cheer. Available on selected dates in December – don't delay, book today!

Over 18s only. Please enquire for dates.

£40.00 per Adult

6 |



TO BOOK, CALL 01980 622108

Pre-booking, pre-payment and pre-ordering are essential.
For full terms and conditions please see page 19.



STARTERS

Curried Parsnip Soup

parsnip crisps, curry oil **V** G, D, SE, N

Chicken & Thyme Terrine

bacon jam, pickled cranberries, focaccia crisp

GF ON REQUEST G, MU, SD, S, E, D, CE

Smoked Salmon Tartare

crushed avocado, cucumber ribbons,
dill dressing, crispy capers **GF** F, D, MU, L, CE

Roasted Beetroot Mousse

orange marinated vegan feta, candied walnuts,
rye bread tuile **VE** N, SD, G, CE, L, MU

MAINS

Roast Breast of Turkey

sausage meat stuffing, pig in blanket,
roast potatoes, brussels sprouts,
maple & mustard roasted root vegetables, gravy

GF ON REQUEST G, MU, D, SD, CE, S, E

Braised Feather Blade of Beef

grain mustard mashed potato, roasted carrot,
winter greens, pan gravy **GF** MU, CE, D, SD

Grilled Gilt-head Bream Fillet

herb crushed celeriac & new potato cake, tenderstem
broccoli, lemon & dill hollandaise **GF** CE, D, E, F

Root Vegetable Apple & Shallot Tatin

roast potatoes, greens, vegetable gravy **VE** G, S, MU, CE

DESSERTS

Traditional Christmas Pudding

brandy custard **GF ON REQUEST** G, S, E, D, SD

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

VE & GF ON REQUEST SD, S, D, E

Coffee & Irish Cream Semifreddo

chocolate soil, almond brittle **V, GF** N, S, SD, D, E

Tonka Bean Panna Cotta

winter berry compôte, honey & nutmeg tuile

GF ON REQUEST G, D, S, SD, E

CHRISTMAS DAY LUNCH

Joy to the world

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£90.00 per Adult, £45.00 per Child



8 |



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STARTERS

White Onion & Mulled Cider Soup

Cheddar & rosemary croûte

V, VE & GF ON REQUEST G, D, MU, CE, S, SE, SD

Chicken Liver Parfait

onion chutney, focaccia thins, dressed baby leaf

GF ON REQUEST SD, G, D, E, S

Cured Chalk Stream Trout

salt-baked beetroot, horseradish crème fraîche,
rye bread crackers E, F, SD, MU, G, D

Jerusalem Artichoke & Caramelised Onion Tarte Tatin

chicory & pickled walnut salad **V** D, SD, G, N

MAINS

Roast Breast of Turkey

sausage stuffing, pig in blanket, roast potatoes,
brussels sprouts, maple & mustard roasted root vegetables,
gravy **GF ON REQUEST** G, MU, D, SD, CE, S, E

Roast Sirloin of Beef

Yorkshire pudding, roasted potatoes, winter greens,
maple & mustard roasted root vegetables,
red wine & thyme gravy **GF ON REQUEST** G, D, SD, MU, CE, S, E

Fillet of Hake

parsnip purée, buttered kale, brown shrimp
& caper butter, tempura prawn **GF** D, F, C, SD, S

Crown Prince Squash Risotto

smoked chilli, sage, vegan burrata **VE, GF** N, CE, SD

DESSERTS

Traditional Christmas Pudding

brandy custard, dried cranberries G, S, E, D, SD

Festive Chocolate Log

cherry gel, Kirsch cherries **V** G, E, D, SD

Vanilla Crème Brûlée

poached pears, cinnamon shortbread **V, GF ON REQUEST** G, E, D, SD

Iced Banana Parfait

toffee sauce almond brittle, toffee popcorn **V, GF** N, E, SD

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Chef's British Artisan Cheese Board for the Table

grapes, celery, chutney, biscuits

V, GF ON REQUEST G, N, D, CE, MU, SE, S, E

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Coffee & Mince Pies

ASK FOR ALLERGENS



CHRISTMAS RESIDENTIAL PACKAGE

A merry little Christmas

TWO-NIGHT CHRISTMAS PACKAGE

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch and a relaxed Christmas Evening Buffet.

From £275.00 per person



TO BOOK, CALL 01980 622108

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.



What Christmas 2025 could look like...

CHRISTMAS EVE

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

CHRISTMAS DAY

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

BOXING DAY

Celebrate Boxing Day with a delicious breakfast from 8am to 10am, before our team bids you farewell, with check-out at 11am.



CHRISTMAS BED & BREAKFAST

And to all a good night

We've got room at the inn! If you're visiting family or friends in the surrounding area this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and a delicious breakfast to set you up for your festivities.





TO BOOK,
CALL 01980 622108

NEW YEAR'S EVE CELEBRATIONS

For auld lang syne, my dear

Join us in the heart of Amesbury to ring in the New Year. Our New Year's Eve Celebration includes a four-course meal, as well as live music to welcome in 2026. Book early – this event is sure to be one of the hottest tickets in town.

£89.00 per Adult

14



**TO BOOK,
CALL 01980 622108**

Pre-booking, pre-payment and pre-ordering are essential.
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CHEF'S CANAPÉS ON ARRIVAL

ASK FOR ALLERGENS

STARTERS

Seared Scallops

cauliflower purée, 'Nduja croquette,
fennel, radish **G, MO, S, E, SD, D, CE**

Wild Mushroom & Tarragon Velouté

crème fraîche, truffled croutons **V D, G, SD, CE, SE**

Curried Heritage Squash & Sage Arancini

curry mayonnaise, rum sultanas **VE G, SD, CE**

INTERMEDIATE

Sorbet Palate Cleanser **GF** ASK FOR ALLERGENS

MAINS

Beef Herb Salt Roasted Rump & Marmite Glazed Short Rib

smoked mashed potato, roasted carrot,
spinach & kale, red wine jus **GF SD, CE, MU**

Lemon & Parsley Roasted Hake

celeriac & potato dauphinoise,
tenderstem broccoli, parsley beurre blanc,
Keta caviar **GF D, F, SD, MU, CE**

Pappardelle

tomato, oyster mushroom & portobello ragù,
pangratata, crispy sage **VE G, SD, CE, MU**

DESSERTS

Dark Chocolate & Salted Caramel Brownie

caramel popcorn, raspberry sorbet **V G, S, E, D, SD**

Cherry & Pistachio Frangipane Tart

white chocolate ice cream, candied orange **V SD, D, E, G**

Biscoff Vegan Doughnuts

salted caramel sauce, vegan vanilla ice cream,
honeycomb **VE SD, G**

Local Cheese Selection

crackers, chutney **V G, D, SD, N**

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Coffee & Petit Fours

ASK FOR ALLERGENS



NEW YEAR'S RESIDENTIAL PACKAGES

Deck the halls

Enjoy a one or two-night stay and ring in the New Year with us at The George Hotel, Amesbury. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed & breakfast on the night before New Year's Eve.

ONE-NIGHT NEW YEAR'S PACKAGE

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £165.00 per person

TWO-NIGHT NEW YEAR'S PACKAGE

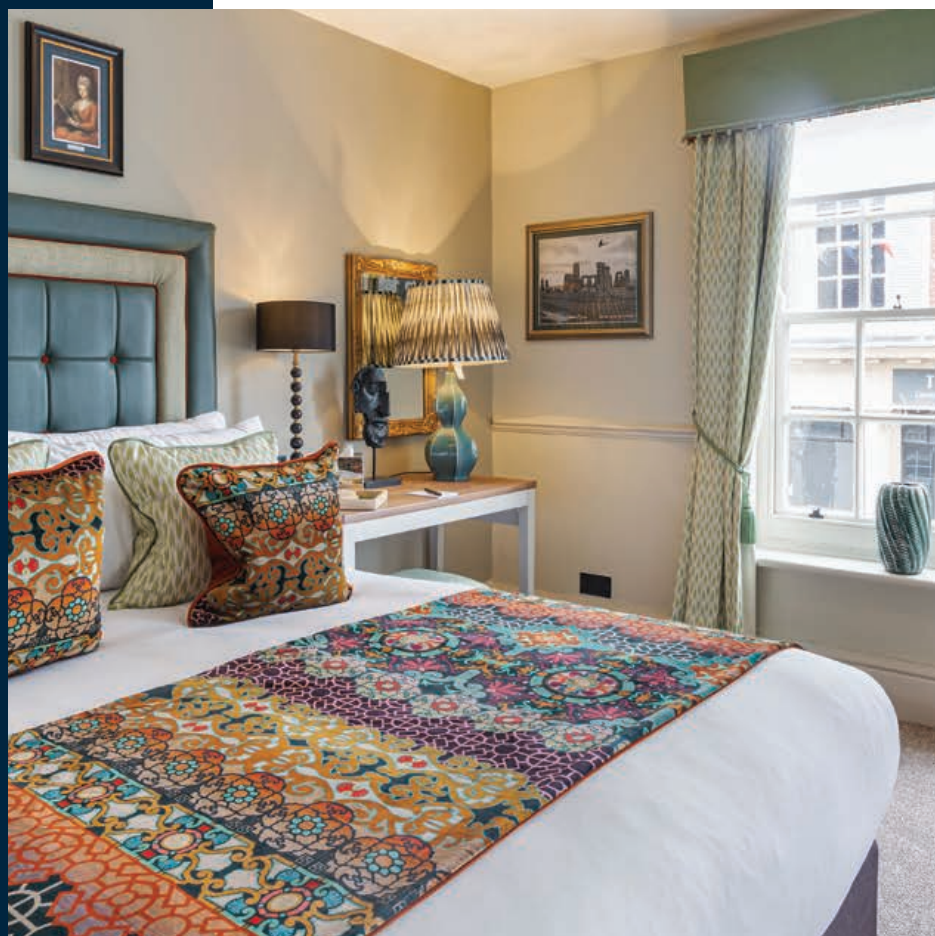
Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £295.00 per person



TO BOOK, CALL 01980 622108

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.



COACHING INN GROUP HOTEL LOCATIONS

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 36 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature 'Hospitality from the Heart'.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk.



Part of The Coaching Inn Group

TERMS AND CONDITIONS

FESTIVE DINING

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

CHRISTMAS DAY, NEW YEAR'S EVE DINING & PARTY NIGHTS

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by 21st November 2025. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products.

CHRISTMAS & NEW YEAR PACKAGES

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by 21st November 2025 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

ADDITIONAL INFORMATION

Guests are not permitted to bring their own food and drink to consume on the premises.

For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

ALLERGIES & INTOLERANCES

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame Seeds

V: Vegetarian / VE: Vegan / GF: Gluten-Free



The George Hotel

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www.george-amesbury.co.uk

