GEORGEINN

NEWSFEB20

Hello again.

In the winter months and, often, right through to May or June, much of my time and attention is given to our well-known **open fire.** I try to keep it going night and day…..it keeps the building warm and provides a cheerful blaze to lift our spirits through the cold nights, rainy days and the inevitable storms!

Recently, I came across some information buried under my pile of paperwork! This was recorded during building alterations at the pub at some time in the past. It may be that someone still remembers this discovery. If so, do get in touch.

“The wall behind the servery at the George Inn covered **a small ‘bird’s nest’ fireplace** preserved under the plaster.

This is believed to be a baking oven”.

Unhappily, the fireplace was covered up again with plaster but several old coins were found nearby, dating back to George III.

The fact that none of the coins were of a higher denomination than a penny reminds me of how little beer cost in those days! Indeed most of the coins were half pennies and there was one farthing!

Our live music nights feature a different jazz band every Thursday night. **Steamboat** plays on the first Thursday of every month. This month Steamboat included Sarah on tenor sax, clarinet and vocals and Jimmy on drums. What a special night! Everyone there was bowled over with the quality of the jazz – a very special experience!

Our first **Supper Club** menu of 2020 was a ‘winter warmer’. As part of the three course meal, three huge Steak and Ale puddings were divided up between the eleven members. Conversation flowed as readily as the mulled wine! Do look at our March Supper Club Menu – **can we tempt you to join us?**

See you again, soon.

**Michael**

GEORGEINN

SUPPERCLUB

Date of Next Meeting:

**Wednesday 4th March**

Time:

**7pm for 7.30pm**

Price:

£**23.50 per person**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Everyone is welcome

but you **do** need to

**BOOK YOUR PLACE**

**by**

**Wednesday 26th February**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**THIS MONTH’S MENU**

**Root Vegetable Terrine**

Fresh local vegetables

seasoned with herbs,

and pure-ed and layered

to make a colourful terrine

**Salmon En Croute**

Fresh salmon topped with mushroom and individually wrapped in puff pastry

Served with a lemon and dill sauce

New potatoes

and a selection of

locally grown, seasonal vegetables

**Kentish Lent Tart**

A light tart of ground rice,

eggs and raisons

flavoured with nutmeg and lemon

and served with Chantilly cream

**All washed down**

**with white wine spritzer**

**Try our new menus** Enjoy a good night out **Meet new people** Keep in touch with friends **Catch up with the neighbours Enjoy the cosy warmth of our huge log fire**

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**TO BOOK YOUR PLACE**

**Phone Michael: 01227709170**

**Or E-mail:** landlord@thegeorgeonstonestreet.co.uk

**and**

**Go to:** [www.thegeorgeonstonesreet.co.uk](http://www.thegeorgeonstonesreet.co.uk) to subscribe to our **Newsletter** and keep up to date with our events.