



GEORGEINNNEWS

Why not join our new

'Supper Club'?

Date:

Wednesday 27th
November 2019

Time:

7pm for 7.30pm

Price:

£22 per person

THIS MONTH'S MENU:

Watercress & Samphire Soup

The pepperiness of the watercress blends with the saltiness of the samphire in this brightly coloured smooth soup



Roast Venison & Roast Wild Boar

fresh from our local game dealer

Served with traditional accompaniments

Roast & Creamed Potatoes

A selection of Kentish grown fresh Vegetables



Gypsy Tart

The most wicked of traditional Kentish desserts

once eaten never forgotten

Served with either Chantilly cream or fresh double cream

All washed down with locally produced cider in jugs on the table

Try our new menus

Enjoy a night out with friends Meet new people Keep in touch with friends and neighbours Enjoy the warmth of our cosy fire



To book your place E-mail:

landlord@thegeorgeonstonestreet.co.uk

list the names of those wishing to attend and note any dietary issues.

Go to:

www.thegeorgeonstonesreet.co.uk to subscribe to our **Newsletter** and keep up to date with our events.

GEORGEINN

NEWS2019

Welcome to the first of our Newsletters to keep you up to date with developments here at *The George on Stone Street*.

The George Inn

I bought *The George* in 2006. Although it has been a free house since around 1715, I think of it as 'a new build'! At the time I was running Simple Simon's (now The Parrot), arguably the oldest pub in Canterbury.

I moved in 2008 and spent five years on repairs, restoration, and making peace with the resident ghosts!

In 2013, I reopened, furnishing it with antiques, in keeping with its' history. It always surprises me how many people really appreciate its' authenticity, describing it as 'a proper pub'.

I like to think the huge inglenook fireplace, old beams and wooden and tiled floors create an atmosphere where people feel at home. I try to make sure there's a log fire burning brightly in the grate to welcome you, especially now the days have turned chilly.

Our Chefs

The kitchen here is ably run by chef, Richard, supported part-time by Hilde-Marie. Don't expect fast food! Customers need to be prepared to relax, sit and chat while their choices are cooked fresh on the premises. Our food is highly rated on Trip Adviser and Facebook so increasingly, booking in advance is advisable.

Our Christmas Menus

Richard, Hilde and I have planned our Christmas menus. They are now on the website, along with booking forms. We've priced them as last year and trust you think they are not only inviting but also value for money.

There is a balance of vegetarian, gluten free and vegan options in keeping with dietary changes.

We already have a number of bookings so don't leave it too late to book your celebratory meal, party or Christmas day lunch!

Boxing Day

*We are also offering a brunch on Boxing Day this year. So maybe plan your post-Christmas walk to end up with us at *The George*?*



Hope to see you again, soon!

Michael