

GEORGEINNNEWS2019

Welcome to the first of our Newsletters to keep you up to date with developments here.

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), 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.

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.

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! 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