

Festive Afternoon Tea

Available throughout December from 12noon to 6pm

Private Feasting

Rooms available for private parties
Free room hire for 15 people or more

Monty's Cocktail Bar

Open Thursday, Friday and Saturday with live music on selected nights

Cocktails 2 for £10

On Thursday, Friday and Saturday

Monty's Brasserie

Will be opening from 5.30pm Sunday to Thursday
and 6pm Friday and Saturday -
perfect for after work celebrations!

New Year's Eve

Free entry to Monty's Cocktail Bar all night,
cocktails 2 for £10 until 10pm, live music from 7pm

The Snug



The Snug, which is an area of the Cocktail Bar
is available to hire privately for £75 -
the perfect place for an after work get
together with drinks and sharing bites.

MONTY'S AT THE GEORGE HOTEL

41 St Georges Road, Cheltenham Telephone: 01242 235751

WWW.COTSWOLD-INNS-HOTELS.CO.UK



Any table of 10 and over in any area will be required to pay a £10pp non-refundable deposit and full payment taken prior to arrival with pre-ordered food

Festive Party Menus available from 18th November 2016 to 24th December 2016

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.

Party Time!



Monty's at The George Hotel



Spiced parsnip velouté, saffron oil, fresh coriander (v)

Braised pork cheek, butter bean and celery purée, purple kale, pork scratchings

Thai crispy duck, oriental vegetables, pancake cones, sweet chilli and sesame oil dipping sauce *£2 supplement*

Moules marinière, homemade breads for dipping

Red onion tarte tatin, goats cheese mousse, toasted walnuts, chicory salad (v)



Poached cod fillet, red pepper, harissa and chickpea cassoulet, baby spinach, Cerney Ash

Roasted turkey escalope, duck fat roasted potatoes, traditional accompaniments

Monty's burger, melted gruyère, little gem, tomato relish, triple cooked chips

Roast baby pumpkin, stuffed with wild mushrooms and Cotswold brie, salsify and porcini sauce (v)

Monty's fish and triple cooked chips, mushy peas, tartare sauce

Gloucester Old Spot pork fillet, crispy pork belly, roasted celeriac, streaky bacon, baby carrots, Madeira jus

6oz char-grilled dry aged rump, triple cooked chips or salad
Add peppercorn sauce for £1.50



Carrot cake, crème fraîche mousse, rum and raisin purée, orange cardamon ice cream

Crema Catalana crumble, poached spiced apple, custard ice cream

Sticky toffee pudding, clotted cream, butterscotch sauce

Selection of homemade ice creams and sorbets, mini wafer cones, fruit purée

Selection of artisan cheeses, grapes, chutney, biscuits *£2 supplement*

£15.50 per person for 2 courses £18.00 per person for 3 courses

**Monday to Saturday 12pm to 2pm, Sunday to Thursday 5.30pm to 7pm
served in Monty's Brasserie**



Spiced parsnip velouté, saffron oil, fresh coriander (v)

Game terrine, orange marmalade, pain d'épices, pickled vegetables

Beetroot cured salmon, watercress purée, wasabi Chantilly, cucumber, radishes

Red onion tarte tatin, goats cheese mousse, toasted walnuts, chicory salad (v)



8oz sirloin steak, triple cooked chips, tomato, field mushroom and peppercorn sauce

Ballotine of turkey breast, sage, onion and smoked chicken stuffing, pomme fondant, all the trimmings

Poached cod fillet, red pepper, harissa and chickpea cassoulet, baby spinach, Cerney Ash

Roast baby pumpkin, stuffed with wild mushrooms and Cotswold brie, salsify and porcini sauce (v)



Christmas pudding, homemade brandy sauce, festive berries

Sticky toffee pudding, butterscotch sauce, clotted cream

Crema Catalana crumble, poached spiced apple, custard ice cream

Selection of artisan cheeses, red grapes, red onion marmalade, biscuits



Coffee and petit fours £2 per person

£30 per person

**Available for private dining parties every lunch time
and Sunday to Wednesday evenings**

Free private room hire for parties of over 15 people



Spiced parsnip velouté, saffron oil, fresh coriander (v)

Game terrine, orange marmalade, pain d'épices, pickled vegetables

Thai crispy duck, oriental vegetables, pancake cones, sweet chilli and sesame oil dipping sauce

Moules marinière, homemade breads for dipping

Scottish scallops, Jerusalem artichoke purée, vegetable crisps, parma ham crumb

Red onion tarte tatin, goats cheese mousse, toasted walnuts, chicory salad (v)



28 day aged 7oz fillet of beef -
pomme fondant, garlic wild mushrooms, burnt red onion, rocket purée, bourguignon sauce

Duo of venison -
fillet and slow cooked shoulder, dauphinoise potato, butternut squash, leek fondue, cranberry red wine jus

Ballotine of turkey breast, sage, onion and smoked chicken stuffing, duck fat roast potatoes, all the trimmings

Poached cod fillet, red pepper, harissa and chickpea cassoulet, baby spinach, Cerney Ash

Pan fried turbot, Asian spiced carrots, Jerusalem artichoke, purple kale, lobster bisque sauce

Roast baby pumpkin, stuffed with wild mushrooms and Cotswold brie, salsify and porcini sauce (v)



Christmas pudding, homemade brandy sauce, festive berries

Christmas chocolate selection box, homemade truffles, white chocolate mousse, caramel fudge

Hazelnut and praline fondant, cappuccino ice cream, coffee crisp

Sticky toffee pudding, butterscotch sauce, clotted cream

Crema catalana crumble, poached spiced apple, custard ice cream

Selection of artisan cheeses, red grapes, red onion marmalade, biscuits



Coffee and petit fours £2 per person

£35 per person

Available for private dining parties every lunch time and evening

Free private room hire for parties of over 15 people

