

THE GEORGE HOTEL

EASTER SUNDAY



Sunday 1st April

Starters

Roasted pepper soup, tarrogon oil, heritage potato soup (v)

Local Evesham asparagus, poached hens egg, pancetta, Hollandaise

Gala pie, red onion marmalade, silverskin onion, pickles

Smoked salmon risotto, lemon oil, dill

Pea and broadbean bruschetta, goat's cheese, mint (v)

Mains

Roast sirloin of beef*

Rump of lamb*

Roasted whole baby poussin on the bone*

*All of the above served with duck fat roast potatoes, monty's cauliflower cheese, seasonal greens, glazed carrots, yorkshire pudding

Fillet of john dory, lobster tortellini, samphire, leek, poached egg, beurre rouge

Battered cod and triple cooked chips, mushy peas, tartare sauce, lemon

Monty's lamb burger, tzatziki, red cabbage slaw, triple cooked chips, mixed leaf salad

Chickpea falafel, Moroccan spiced cous cous, tomato salsa, sesame (v)

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Desserts

Passionfruit Eton mess, mango, pineapple, coconut

Trio of chocolate, toasted pistachio, orange pate de fruits

Lemon posset, lime coulis, strawberry and basil macaron

Selection of artisan Cotswold cheeses, traditional accompaniments

2 courses for £24

3 courses for £28



Allergy advice All 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.

A 10% discretionary service charge will be added to all bills

Please note: the prices and items listed on these menus are subject to change, and occasionally it is not possible to reflect this immediately on the website. We apologise if any inconvenience is caused.