

THE GEORGE HOTEL

SAMPLE PRIVATE DINING MENU



£30 per person menu:

Starters

Roasted plum tomato soup, air-dried british ham, sour cream, basil oil

Mediterranean grilled vegetables, roast pepper compote, heritage tomato, ricotta, coriander, aged balsamic (v)

Smoked salmon and lemon risotto, pea purée, black olive oil, frisée, pickled mange tout

Old Spot ham hock terrine, piccalilli, cornichons, grilled rustic bread, mustard dressing

Mains

Free range chicken supreme, heritage potato terrine, sweetcorn, baby gem lettuce, chicken jus, white truffle oil

Grilled 28 day dry aged 8oz sirloin steak, triple cooked chips, roast plum tomatoes with a garlic herbed crust, mushroom, mixed wild leaves with peppercorn sauce

Pan fried salmon fillet, sautéed oyster mushroom, samphire, dauphinoise potato, caper lemon butter sauce

Truffle grilled polenta, olive tapenade, courgette, turnip, sweetcorn salsa, asparagus, truffle oil (v)

Desserts

Crème Brûlée, vanilla shortbread, coconut sorbet

Orange and amaretto bread and butter pudding, crème Anglaise

Dark chocolate delice, blood orange coulis, banana sorbet

Selection of artisan cheeses, seasonal fruit chutney, quince jelly, biscuits

Coffee & petit fours - £2.00 per person

THE GEORGE HOTEL

SAMPLE PRIVATE DINING MENU



£35 per person menu:

Starters

Thai crispy duck pancakes, Asian vegetables, sweet chilli sauce

Mediterranean grilled vegetables, roast pepper compote, heritage tomato, ricotta, coriander, aged balsamic (v)

Seared scottish scallop and lemon risotto, pea purée, black olive oil, frisée, pickled mange tout

Free range scotch egg, white cabbage, streaky bacon vinaigrette, apricot purée, watercress

Seared tuna sashimi, pickled radish, roast pistachio, compressed cucumber, sorrel, fennel dressing

Mains

Free range chicken supreme, potato terrine, sweetcorn, baby gem lettuce, chicken jus, white truffle oil

Grilled 28 day dry aged 10oz rib eye steak, triple cooked chips, roast plum tomatoes with a garlic herbed crust, mushroom, mixed wild leaves with peppercorn sauce

Old Spot pork fillet, pork belly, garlic spinach stuffing, creamed potato, leek, poached apple, spring cabbage, wholegrain mustard sauce

Roasted cod fillet, curried cauliflower, sour apple purée, fennel, light curry sauce

Truffle grilled polenta, olive tapenade, courgette, turnip, sweetcorn salsa, asparagus, truffle oil (v)

Desserts

Crème brûlée, vanilla shortbread, coconut sorbet

Orange and amaretto bread and butter pudding, crème Anglaise

Dark chocolate delice, blood orange coulis, banana sorbet

Fruits of the forest mille-feuille, chantilly cream, berry sorbet

Selection of artisan cheeses, seasonal fruit chutney, quince jelly, biscuits

Coffee & petit fours - £2.00 per person