

THE GEORGE HOTEL
SAMPLE PRIVATE DINING MENU



£30 per person menu:

Starters

Thai crispy duck, Asian vegetables, sweet chilli, pancakes

Smoked salmon risotto, lemon oil, dill

Deep fried smoked brie, panko breadcrumb, tomato salsa, spiced fig (v)

Roasted pepper soup, tarragon oil, heritage potato crisp (v)

Mains

Sirloin steak, triple-cooked chips, grilled tomato, mushroom, mixed leaf salad,
peppercorn sauce

Duck breast, braised red cabbage, parsnip purée, purple potato crisp, cherry jus

Poppy seed crusted fillet of turbot, lobster tortellini, samphire, leek, poached egg,
beurre rouge

Mascarpone and spinach pithivier, red wine poached shallot, wild mushroom,
grilled orange, rocket (v)

Desserts

Passionfruit tart, confit raspberries, Italian meringue, orange, berry purée

Monty's chocolate brownie, vanilla ice cream, chocolate sauce

Banoffee pie, almond praline

Selection of Artisan cheeses, traditional accompaniments

Coffee & petit fours - £2.00 per person

THE GEORGE HOTEL

SAMPLE PRIVATE DINING MENU



£35 per person menu:

Starters

Thai crispy duck, Asian vegetables, sweet chilli, pancakes

Scallops, baby octopus, black pudding crisp, minted pea purée

Deep fried smoked brie, panko breadcrumb, tomato salsa, spiced fig (v)

Confit chicken and smoked ham terrine, sweetcorn, spring onion, pancetta,
toasted sourdough

Roasted pepper soup, tarragon oil, heritage potato crisp (v)

Mains

7oz fillet of beef, triple cooked chips, grilled tomato, mushroom, mixed leaf salad,
peppercorn sauce

Roasted pork fillet ratatouille, confit potatoes, black pudding

Herb crusted rack of lamb, Moroccan spiced cous cous, pomegranate,
harissa spiced carrot, mange tout

Poppy seed crusted fillet of turbot, lobster tortellini, samphire, leek, poached egg,
beurre rouge

Mascarpone and spinach pithivier (v) red wine poached shallot, wild mushroom,
grilled orange, rocket

Desserts

Trio of chocolate toasted pistachio, orange pate de fruits

Passionfruit tart, confit raspberries, Italian meringue, orange, berry purée

Banoffee pie, almond praline

Cappuccino cheesecake, walnut mousse, amaretti biscuit

Selection of artisan cheeses traditional accompaniments

Coffee & petit fours - £2.00 per person