

THE GEORGE HOTEL  
SAMPLE PRIVATE DINING MENU



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£30 per person menu:

Starters

Roasted celeriac velouté, truffle croutons, micro celery (v)

Thai crispy duck, Oriental vegetables, pancake cones, sweet chilli sauce

Leek and stilton tart, mixed leaves, aged balsamic (v)

Fresh water Moules Marinière garlic baguette

Mains

Braised blade of Beef, creamed mashed potato, brussel sprouts, honey roast carrots, mulled cider jus

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

Roasted Cod, fondant potato, green beans, Mussels and cream sauce

Roasted baby Pumpkin, wild mushroom, melted Cotswold Brie and Porcini sauce (v)

Desserts

sticky toffee pudding vanilla ice cream, toffee sauce

Dark chocolate brownie grand marnier sauce, clotted cream ice cream

Monty's crème brûlée viennese biscuits

Selection of local cheeses chilli jam, grapes, biscuits

Coffee & petit fours - £2.00 per person

# THE GEORGE HOTEL

## SAMPLE PRIVATE DINING MENU



£35 per person menu:

### Starters

Roasted celeriac velouté, truffle croutons, micro celery (v)

Thai crispy duck, oriental vegetables, pancake cones, sweet chilli sauce

Seared Scottish scallops, pickled beetroot, fresh apple, artichoke purée, coriander dressing

Leek and stilton tart, mixed leaves, aged balsamic (v)

Fresh water Moules Marinière, garlic baguette

### Mains

7 oz fillet of Beef, pomme fondant, garlic wild mushrooms, tenderstem broccoli, pancetta, bourguignon sauce

Confit Pork Belly, creamed mashed potato, kale, chantenay carrots, pork collar ragù, crispy apple, mulled cider jus

Roasted Cod, fondant potato, green beans, Mussels and cream sauce

Roasted baby Pumpkin, wild mushroom, melted Cotswold Brie and Porcini sauce (v)

Pan fried fillet of Sea Bream, confit fennel, dauphinoise potatoes, tenderstem broccoli, fennel purée, garlic butter sauce

### Desserts

Chocolate Selection Box: homemade truffles, white chocolate mousse, caramel fudge

Apple and raisin strudel, vanilla crème anglaise

White chocolate parfait, coffee ice cream, roasted pistachio

Rum bread and butter pudding, vanilla ice cream

Selection of local cheeses, chilli jam, grapes, biscuits

Coffee & petit fours - £2.00 per person