

THE GEORGE HOTEL

SAMPLE PRIVATE DINING MENU



£30 per person menu:

Starters

Roasted plum tomato soup, basil oil, chive crème fraiche (v)

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

Monty's shrimp cocktail martini sauce, baby gem, cucumber, red onion

Old spot ham hock terrine italian mustard fruit, toasted sourdough, cornichons, sweet mustard dressing

Mains

Corn fed chicken breast, chorizo and parsley mashed potato, braised belgian endive, tarragon jus

Grilled 28 day dry aged 8oz sirloin steak triple cooked chips, grilled tomato, flat mushroom, watercress with peppercorn sauce

Pan fried seabass fillet tomato, aubergine, black olives, basil

Celeriac, heritage potato and goats cheese terrine, balsamic vinegar, piquillo peppers, pesto, mixed leaf salad (v)

Desserts

Sticky toffee pudding vanilla ice cream

Glazed lemon tart clotted cream, mixed berry sauce

Milk chocolate mousse dark chocolate cup, confit kumquat, cointreau chantilly

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 salad, mooli, watercress, asian barbeque sauce

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

Smoked salmon caper berries, pickled shallot, lemon crème fraiche

Tempura tiger prawns stir fried vegetables, desiccated coconut, sweet chilli sauce

Butternut squash risotto, amaretti biscuit, parmesan crisp, confit squash (v)

Mains

Pan fried chicken breas, confit chicken thigh, crushed new potatoes, buttered savoy, truffle jus

Fillet of Beef Wellington, butternut squash and carrot purée, Dauphinoise potatoes

Pan fried fillet of turbot, white bean and sea vegetable ragout, buttered asparagus, beurre rouge

Pan roasted rump of lamb ratatouille, pomme fondant, lamb jus

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

Desserts

Eton Mess: mixed berries, meringue, chantilly cream

Milk chocolate mousse, dark chocolate cup, confit kumquat, Cointreau chantilly

Sticky toffee and date pudding, banana sorbet

Tiramisu coffee ice cream, griottines cherries

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

Coffee & petit fours - £2.00 per person