

THE GEORGE HOTEL  
SAMPLE PRIVATE DINING MENU



£30 per person menu:

Starters

Crispy duck salad, oyster sauce, Asian pancakes

Pork belly fondant potato, red pepper soup, pork bon bon

Scallops cous cous, fish sauce, coriander

Mushroom veloute, purple potato crisp, tarragon oil (v)

Mains

10oz sirloin steak, triple cooked chips, grilled tomato, flat mushroom,  
mixed leaf salad, peppercorn sauce

Duo of venison, fondant potatoes, heritage beetroot, blackberries,  
rosemary and venison jus

Roasted monkfish tails, tomato fondue, nero di sepia linguine,  
samphire, crispy anchovies

Saffron risotto, wild mushroom, poached hens egg, garlic oil (v)

Desserts

Lime panna cotta, Italian meringue, crispy rhubarb, champagne sorbet

Textures of chocolate, mint coulis, peppermint sorbet

Bread and butter pudding, orange crisps, amaretto, crème anglaise

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

Crispy duck salad, oyster sauce, Asian pancakes

Rabbit and chicken terrine, radish, sun dried tomato, carrot puree, coriander

Scallops, saffron glaze, brown shrimp, apple puree, tapioca crisp, apple balls

Salmon tartare, silverskin onion, pickled shallot, lime gel, crispy dill, pea shoots

Heritage potato terrine, radish, silver skin onion, pesto (v)

### Mains

7oz fillet of beef, fondant potato, leek puree, red wine poached shallot, confit leek, port jus

Duo of venison, purple potato puree, heritage beetroot, blackberries, rosemary and venison jus

Roasted monkfish tails, tomato fondue, nero di sepia linguine, samphire, romanesco, crispy anchovies

Pan fried sea bream, chargrilled potato, fennel, caramelised cep, broccoli tender stem, lobster, lime foam

Saffron risotto, wild mushroom, poached hens egg, garlic oil (v)

### Desserts

Lime panna cotta, italian meringue, crispy rhubarb, champagne sorbet

Almond jaconde, berry compote, pistachio tuille, blackberry ice cream

Textures of chocolate, mint coulis, peppermint sorbet

Monty's Mille Feuille, citrus cream, confit berries, cognac ice cream

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

Coffee & petit fours - £2.00 per person