

# THE GEORGE HOTEL

## SAMPLE PRIX FIXE MENU



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Monday - Saturday 12 - 2pm

Monday - Thursday 6 - 7PM

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### Starters

Roasted Celeriac Velouté (v)  
Truffle croutons, micro celery

Ham Hock Terrine  
Piccalilli, gherkins, radish, toasted brioche

Waldorf salad (v)  
Stilton, apple, celery, walnuts

King Prawns  
Glass noodles, Asian salad

Smoked Salmon tart  
Horseradish cream, capers, gherkins

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### Mains

Fillet of Trout  
Fondant potato, broccoli, chickpea purée

Monty's burger  
Bacon, brie, gherkins, triple cooked chips, mixed leaves

Slow roasted Pork Belly  
Creamed potato, kale, chantenay carrots, mulled cider jus

Lemon and pea risotto (v)  
Leek, Parmesan, micro celery

Turkey Schnitzel  
Garlic creamed potato, seasonal vegetables, cranberry

6oz Char-grilled Dry-aged Rump  
Triple cooked chips and salad (Add peppercorn sauce for £1.50)

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### Desserts

Vanilla Crème Brûlée  
Viennese biscuit

Sticky Toffee Pudding  
Vanilla ice cream, toffee sauce

Chocolate Delice  
Cognac ice cream, blood orange coulis

Selection of Cotswold Cheeses  
Seasonal chutney, organic biscuits  
(£2 supplement)

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2 courses for £15.50

3 courses for £18.00



Allergy advice All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients -

if you have a food allergy, please let us know before ordering. Full allergen information is available.

A 10% discretionary service charge will be added to all bills

Please note: the prices and items listed on these menus are subject to change, and occasionally it is not possible to reflect this immediately on the website. We apologise if any inconvenience is caused.