

THE GEORGE HOTEL

SAMPLE PRIX FIXE MENU



Monday - Saturday 12 - 2pm

Monday - Thursday 6 - 7PM

Starters

Irish Leek and Blue Cheese soup (v)
Micro celery

Duck Caesar Salad
Anchovies, croutons, parmesan, sweetcorn, spring onion

Spanish Omelette (v)
Quinoa salad, garlic emulsion, confit tomatoes

King Prawns
Glass noodles, Asian salad

Smoked Salmon tart
Horseradish cream, capers, gherkins

Mains

Fillet of Seabass
Fondant potato, green beans, red pepper compote, caper and lemon sauce

Monty's Cajun Chicken Burger
Bacon, avocado, lemon mayonnaise, 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

Spaghetti Bolognaise
Shaved parmesan, dill

Blade of Beef
Garlic creamed potatoes, honey glazed carrots, cauliflower, jus

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Desserts

Orange and Cardamom Panna Cotta
Chocolate tuille, coconut sorbet, Grand Marnier sauce

Mixed Fruit and Brandy Pudding
Blackberry sorbet, mixed berry purée

Chocolate Delice
Cognac ice cream, blood orange coulis

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

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.