

THE GEORGE HOTEL  
SAMPLE VEGETERIAN PRIVATE DINING MENU



---

£30 per person

Starters

Poached pear salad, pine nuts, sun dried tomatoes, fig, fennel dressing

Heritage potato terrine, radish, silver skin onion, pesto

Mushroom veloute, purple potato crisp, tarragon oil

Mains

Saffron risotto, wild mushroom, garlic oil, poached hens egg

Handmade gnocchi, red wine, poached shallot, radish, pickled shitake, crispy rocket

Roasted baby pumpkin, wild mushroom, Cotswold brie and porcini sauce

Roasted roots, radish, squash pureé, roasted artichoke, heritage beetroot, beetroot crisp

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