

THE GEORGE

of Stamford

BOXING DAY DINNER
The Oak Room
Saturday 26 December 2020

Pink Champagne and Canapés

Tempura of King Prawns

Thai asparagus, lime and coriander salsa

Classic French Onion Soup

baked Gruyère cheese crouton

Pressed Ham Hock Terrine

pickled vegetables, sourdough toast

Herb crusted Rack of Lamb

roasted pink, garlic and rosemary jus

Seared Medallions of Beef Fillet

sautéed wild mushrooms, peppercorn sauce

Poached Medley of Market Fish from Billingsgate

– Scallops, King Prawn, Salmon, Halibut, Cod –
lobster Cognac sauce with a hint of cognac

Dessert from The Sweet Menu

The George's Christmas Pudding, Christmas Pudding Ice Cream

Drambuie cream – brandy butter – rum sauce

English Cheeses

Coffee – Petits Fours

£80 per person

SUBSTITUTIONS MAY BE MADE