

THE GEORGE



of S t a m f o r d



CHRISTMAS EVE DINNER in The Oak Room

Partridge, Venison and Pistachio Terrine – five spice roasted beetroots, sourdough crisps

Carrot and Ginger Velouté – orange mascapone

Hand Carved Severn & Wye Smoked Salmon – blinis, caviar, lemon chive crème fraîche

Three Porlock Bay Oysters Rockafella – creamed spinach, breadcrumbs, baked

Pan Seared Hand-dived Orkney Scallops – crispy pork belly, black pudding



Limoncello Sorbet



Roast Sirloin of English Beef – rare to medium, on the bone, carved from the Silver Trolley
– Yorkshire pudding, goose fat roast potatoes, hot horseradish sauce

Pan Fried Calves Liver – mousseline, buttered savoy, crisp pancetta, tarragon cream sauce

Honey Glazed Breast of Duck – spiced red cabbage , blackberry jus

Pan Roasted Breast of Guinea Fowl – roasted celeriac purée, cavolo nero, Burgundy jus

Whole Atlantic Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or Garlic Herb Butter Grilled
– basmati rice, steamed spinach

Market Vegetables, New Potatoes



The George's Christmas Pudding –
Brandy butter – Rum sauce – Drambuie cream

Dessert from The Trolley

Crêpes Suzette – Grand Marnier, caramelised beurre Suzette

English Cheeses from The Trolley



Coffee – Mini Mince Pie Tartlet – Truffles

£125 per person
Subject to changes