THE GEORGE of Stamford

THE GARDEN ROOM'S PUDDINGS and CHEESE

PUDDINGS

Classic Tiramisu

The George's Sherry Trifle – toasted almonds

Raspberry Eton Mess

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

Golden Crème Caramel

Belgian Dark Chocolate Profiteroles

— cream, dark chocolate sauce

Strawberries and Cream

Warm Sticky Toffee Pudding – butterscotch sauce

'HOUSE' GELATOS and SORBETS

- imaginatively and freshly created using The Best Ingredients

Gelatos – Rich Chocolate, Madagascan Vanilla, Raspberry Ripple, Salted Caramel

Sorbets – Banana, Raspberry, Lemon

£5 per scoop £9 for two scoops £12 for three scoops

CHEESE PLATE – from top Local Producers

Vintage Lincolnshire Poacher, Nottinghamshire Cropwell Bishop Stilton, Somerset Aged Driftwood Goat's Cheese, Suffolk Baron Bigod Brie — quince, grapes, fruit toasts

A choice of two cheeses for £9, three for £13.50 or four for £18

PERHAPS with a frivolous flute of...

Bin 4 CHAMPAGNE NOCTURNE by TAITTINGER £15.25

Please advise The Team of any **food allergies** Gratuities are at your discretion, VAT is included