

THE GEORGE of Stamford

THE GARDEN ROOM'S PUDDINGS and CHEESE

Blackberry Eton Mess – pistachio rose water meringue,
vanilla mascarpone

The George's Christmas Pudding, Christmas Pudding Gelato –
Drambuie cream, brandy butter, rum sauce

Belgian Dark Chocolate Profiteroles – Grand Marnier crème pâtissière

Warm Sticky Toffee Pudding – hot toffee sauce,
Madagascan vanilla gelato

The George's Sherry Trifle

£9.50

'House' Gelatos and Sorbets
– imaginatively and freshly created using The Best Ingredients
– please ask!
£3.25 per scoop

CHEESE PLATE – from top Local Producers
Vintage Lincolnshire Poacher
Nottinghamshire Colston Bassett Stilton
Suffolk Baron Bigod Brie
– fabulous 'House' chutney, grapes, celery, biscuits £12.50

FORTNUM & MASON Loose Leaf Teas and Infusions £5.25
Afternoon Tea Blend, Royal Blend
Assam, Darjeeling, Earl Grey, Royal Blend Decaffeinated
Green Tea and Jasmine, Chai
Sour Cherry and Orange, Elderflower Strawberry and Rose
Coffee – Cafetière, Cappuccino, Decaffeinated
– complimentary refills £5.25
Espresso £3.25
Hot Chocolate – Zuma Fairtrade 70% Dark Chocolate £5.25

Please advise The Team of any food allergies
VAT is included, gratuities are at the discretion of the guest