

Jazz at The George of Stamford

Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce

Chicken Liver Parfait – sourdough crisp, red onion and beetroot chutney

French Onion Soup – gruyère cheese crouton

Roasted Beetroot Salad – lambs leaf, candied walnuts, raspberry vinegar dressing

Haddock Fish and Chips – in crispy batter, tartare sauce, 'House' triple cooked hand-cut chips, mushy or garden peas

Braised Beef Cheek Bourguignon – horseradish mashed potato, roasted root vegetables

Sea Bass Pan-fried – panaché of vegetables, new potatoes, beurre blanc

Butternut Squash Risotto – parmesan, sage crisps
– with sautéed strips of com-fed chicken breast

The George's Sherry Trifle – toasted almonds

Belgian Dark Chocolate Profiteroles
– cream, dark chocolate sauce

Golden Crème Caramel

Cheese Plate – 'Enticing Tastes' from top Local Producers
Vintage Lincolnshire Poacher, Nottinghamshire Cropwell Bishop Stilton,
Somerset Aged Driftwood Goat's Cheese, Suffolk Baron Bigod Brie
– quince, grapes, biscuits

Selection of Coffees or Teas

£70

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