

MIDSUMMERS NIGHT DREAM DINNER PARTY

Monday 21 June 2021



The George is holding an extremely sumptuous and sophisticated 7 Course Dinner, preceded by Taittinger Champagnes and Canapés in the Courtyard. Varied live music will serenade in the background and Paul Reseigh - Chef Patron - his Kitchen Brigade, and The Entire Team at The George will look after you like Royalty in an exclusive and unique environment. The Hotel is closed for the night! A 'good-night flute or two' of Taittinger Nocturne - to kicked back & soporific live tunes - will amuse you under the Summer Solstice night sky whilst you await your Carriages!



The last 'seriously few' tables are awaiting those who truly know how to party in 'Black Tie' style..... Sorry, no 'a deux' tables nor Bedrooms LEFT! The George will still be 'socially distanced' and continuing to adhere to our exemplary standards of hygiene.

£200 per person

- The Reservations Team -

01780 750750

have all the delicious details!

THE GEORGE of Stamford

Champagne Taittinger, Brut Réserve
Champagne Taittinger Rosé, Brut Prestige
and Canapés

Asparagus from Oundle

- truffled duck egg mayonnaise

Duck Liver Parfait

- pistachio, Granny Smith apple

Orkney Scallop

- cumin spiced pork belly, pea purée, crackling

Native Lobster Risotto

- Salcombe crab, fromage frais, lobster oil

Sorento Lemon Sorbet

Cannon of Lake District Lamb

- wild mushroom duxelles, puff pastry enrobed, port rosemary jus

or

Fillet of Chalk Stream Trout

- Orkney scallop mousseline, lightly latticed in puff pastry,
Champagne caviar sauce

Suffolk Truffled 'Baron Bigod' Brie

- pears, date and walnut toast, fig chutney

Pimm's Jelly

- borage, cucumber sorbet

'Rutland Strawberries and Cream'

Variations on a Theme

Coffee and Petits Fours