

THE GEORGE

of Stamford

NEW YEAR'S DAY DINNER
The Oak Room
Friday 1 January 2021

Pink Champagne and Canapés

Carrot Soup

Asian salad, toasted pine nuts

Sautéed Duck Livers

sourdough toast, pickled mushrooms, Madeira jus

Tempura King Prawns

Thai asparagus, lime and coriander

Beetroot Carpaccio

pickled baby beets, smoked walnuts, rocket, walnut dressing

Roast Sirloin of English Beef from the Silver Trolley

– rare to medium, on the bone, carved for you at your table –
Yorkshire pudding, goose fat roast potatoes, hot horseradish sauce

Seared British Rose Veal Liver

ruby chard, polenta, braised onions

Fillet of Stone Bass

panache of green vegetables, herb butter

Roasted Breast of Guinea Fowl

ballotine of leg, chou farci, carrot purée

Dessert from The Sweet Menu

English Cheeses

Coffee – Petits Fours

£70 per person

SUBSTITUTIONS MAY BE MADE