

THE GEORGE

of Stamford

NEW YEAR'S EVE
2025



Taittinger Champagne and Canapés Reception

—
Portland Crab, Severn & Wye Smoked Salmon
— lime pickled cucumber

—
Haggis, Neeps and Tatties Rosti
— Laphroaig single malt whisky sauce

—
Seared Hand-dived Scottish King Scallop
— Oscietra caviar crème

—
Pink Champagne Sorbet

—
Pan Roasted Dry Aged Fillet of Derbyshire Beef
— oxtail and woodland mushroom parcel, roasted shallot port wine sauce

Poached Fillet of Line-caught Wild Cornish Turbot
— cashew herb crumb, winter greens, citrus butter

Roasted Loin of Highland Venison
— nutmeg celeriac purée, ruby beets, blackberry jus

Dauphinoise Potatoes, Roasted Seasonal Vegetables

—
English Cheeses

—
75% Dark Chocolate Fondant
— raspberries, raspberry ripple ice cream

—
Coffee – Petits Fours

DANCING!

£250 per person
Subject to changes

24.X.25

General Manager **Kay Musgrove** Head Chef **James Mason** Service Manager **Florian Hertling** Restaurant Manager **Jay Stainton**

