

## PRIVATE DINING MENUS

On the following pages we have some suggested menus for your special occasion.

The George of Stamford prides itself on fulfilling our customer's wishes, always endeavouring to create a menu especially for your party. Whether this is a dish from a past menu that you loved, or something you prefer from The Oak Room, please let us know.

We are delighted to offer you complimentary canapés, served with your apéritifs.

Please be sure to advise our Team of any vegetarian, vegan, special dietary requirements or allergens in advance.

VAT is inclusive.

Paul Reseigh  
Chef Patron  
The George of Stamford

## TASTING NOTES

Magnums of wine and Champagne create an instant 'wow!' The Magnum List, which has some seriously interesting bottles, is attached.

You may wish to have an additional course or courses to accompany your chosen menu, also introducing the opportunity to enjoy different wines or ports.

A 'palate cleanser' between courses, offers an additional air of opulence and also a breather!

Raspberry or Lemon Sorbet - £6.25

A fish course – old fashioned delight

Lemon Sole, chive and tomato butter sauce

or

Poached Fillet of Loch Duart Salmon, Prawn, white wine cream sauce - £15.75

Beautifully conditioned cheese – an excuse for a port

Lincolnshire Poacher - mature cheddar made by Simon and Tim Jones at Ulceby Grange Farm

Colston Bassett Stilton - made by Richard Rowlett & Billy Kevan

Brie de Meaux - made by the Donge family near Triconville, France

Cheese is accompanied by Celery, Grapes, Welbournes Bakery plum loaf - £9.95

Cheese can be served either before or after Dessert, a French custom to compliment the wine

## THE LAMB MENU

Tuscan Ham, figs, shaved Parmesan

Butternut Squash Soup, coconut cream

Herb Crusted Rack of Lamb, lavender jus

Pan-Fried Free Range Chicken Breast, forest mushrooms,  
pancetta, Madeira jus

Local Seasonal Vegetables, Potatoes

Dessert or Cheese Trolley

Coffee, Tea, Truffles

£50.50



## THE CLASSIC GEORGE MENU

Smoked Salmon from The Severn & Wye Smokery, Atlantic prawns

Minestrone Soup, black olive crostini

British Sirloin of Beef, roasted rare to medium, carved off the bone, Yorkshire pudding, hot horseradish sauce

Fillet of Halibut, white wine cream sauce, tomato concasse and chives

Local Seasonal Vegetables, Potatoes

Dessert or Cheese Trolley

Coffee, Tea, Truffles

£52.50

## THE GAME MENU

Lincolnshire Poacher Soufflé

Smooth Chicken Liver Parfait, orange and redcurrant sauce, toast

Loin of Local Venison Forestière, sloe gin sauce

Pan Fried Sea Bass, chilli lime and coriander butter

Local Seasonal Vegetables, Potatoes

Dessert or Cheese Trolley

Coffee, Tea, Truffles

£56.50

## THE DUCK MENU

Gruyère Cheese Fritters, Thai jelly

Prawn Cocktail

Half a Woodbridge Duck, sage and onion stuffing, apple sauce

Poached Fillet of Sole, warm tartare sauce

Local Seasonal Vegetables, Potatoes

Dessert or Cheese Trolley

Coffee, Tea, Truffles

£59.50

## 'SURF AND TURF'

Half Lobster, served cold, with "George" mayonnaise

Roast Fillet of Beef, wild mushrooms, peppercorn sauce

Local Seasonal Vegetables, Potatoes

Dessert or Cheese Trolley

Coffee, Tea, Truffles

£69.50

## WELLINGTON

Pan Fried Scallops, lemongrass and ginger velouté

Classic Fillet of Beef Wellington wrapped in a forest mushroom  
duxelles and crisp puff pastry, Béarnaise sauce

Local Seasonal Vegetables, Potatoes

Dessert or Cheese Trolley

Coffee, Tea, Truffles

£75.00



## DELECTABLE DESSERTS FOR DISCUSSION!

Belgian White Chocolate Cheesecake

Summer Fruit Pudding

Tiramisu

Lemon Tart, raspberry coulis

Profiteroles, chocolate sauce

Sherry Trifle

Raspberry Crème Brûlée

Fresh Fruit Salad

Meringue Nest, red berries, cream

Hot Sticky Toffee Pudding, toffee sauce, vanilla ice cream

Dark Chocolate Delice, orange sorbet

## THE MAGNIFICENT SEVEN

(A minimum of 50 guests)

Melon, Tuscan Ham, Fresh Figs

or

Minestrone Soup, black olive crostini

Roast Sirloin of British Beef

Barnsley Pie

Sugar Baked Ham

Norfolk Turkey

Free Range Roast Chicken

Poached Scottish Salmon

Mediterranean Prawns, seafood sauce

### Salads

Tomato, Feta Cheese, Black Olive

Asian Coleslaw

Beetroot, balsamic reduction

Potato, mustard vinaigrette

Cous Cous, orange, cumin, roasted peppers

Waldorf Salad

Mushrooms à la Grecque

Cucumber, broad bean, mint vinaigrette

Pasta, sun-blushed tomato pesto, rocket

Coleslaw

Baby Leaves

Minted New Potatoes

Please see the dessert list to make your choice

Coffee, Tea, Truffles

£47.50

## STANDING OVATION!

(A minimum of 35 guests)

Croquette of Duck, puy lentils  
Deep Fried Calamari  
Albondigas en Salsa con Picada de Almendras  
(pork meatballs in an almond sauce)  
Spicy Cocktail Sausages  
Tomato and Mozzarella bruschetta  
Breaded Lamb Cutlets  
Baby Cheese Fritters  
Devilled Chicken Livers wrapped in Smoked Bacon  
Fish and Chips in a 'newspaper' cone

Mini Tartlets:  
Smoked Salmon, Spinach  
Broccoli, Stilton  
Roasted Mediterranean Vegetables  
Brie, Bacon

Open Sandwiches:  
Smoked Salmon, Beef, Ham, Chicken, Prawn

Tiny Meringue Nests, red berries, cream  
Fresh Fruit Skewers

Coffee, Tea, Truffles

£39.00