

THE GEORGE of Stamford

PRIVATE LUNCHEON and DINNER MENU

Create your own Bespoke Menu with two dishes from each of the three courses

CANAPÉS – small and delicious – complimentary

Carpaccio of Seared Fillet Beef – black truffle emulsion, wild rocket, parmesan crisps £19.60
Salmon 3 Ways – 'Severn & Wye' Smoked, Beetroot Gravlax, Seaweed Cured – black treacle, dill mascarpone £22.50
Salcombe Crab and Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce, artisan bread £18.25
Parfait of Duck Liver – pear jelly, red onion confit, sourdough cracker £17.50
Pan-fried Orkney Hand-dived Scallop – pickled cockles, sea vegetables, sorrel broth £23.20
Smoked Salmon from The Severn & Wye Smokery £19.75
San Daniele Ham, Cantaloupe Melon – figs £17.50
Half Atlantic Lobster – garlic herb butter or 'House' lemon mayonnaise £27.80

Whole Atlantic Lobster – garlic herb butter or 'House' lemon mayonnaise £49.75
Peterhead 'Dayboat' Sea Bass – Norfolk samphire, saffron bisque £36
Salmon Latticed en croute – Orkney scallop mousseline, Champagne caviar sauce £36
Mint Crusted Rack of Local Lamb – Burgundy rosemary jus £37
Pan-fried Corn-fed Organic Chicken – confit leg croquette, coronation sauce £29.85
Roast Sirloin of Cumbrian Beef from The Silver Trolley – rare to medium, carved for you at your table –
Yorkshire pudding, duck fat roast potatoes, 'House' hot horseradish sauce £29.75
Woodbridge Duck – date and sausagemeat stuffing, Bramley apple sauce, pan jus £33
Fillet of Limousin Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise sauce £39
Roasted Pork Tenderloin – black pudding, pork belly, cider sauce £29.85
Seasonal Vegetables and Potatoes to enhance your dish £5
or
Steamed Spinach – buttered, nutmeg or Tender Stem Broccoli – yoghurt, hazelnut
with Potatoes £6

SORBET – Sicilian Lemon, Pomelo and Watermelon, a myriad of choices £4

CHEESE PLATE – chosen from top Local Producers £9.50
Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie
– fabulous 'House' chutney, grapes, celery, biscuits

THE DANGEROUSLY DELICIOUS LIST! – choice of two £9.50
Strawberry Eton Mess – pistachio rose water meringue, vanilla mascarpone
The George's Sherry Trifle
Warm Sticky Toffee Pudding – Madagascan vanilla iced cream, hot toffee sauce
Petit Pot au Chocolat – warm peanut butter fudge cake, tonka bean brownie iced cream
Black Cherry Frangipani Tarte – almond iced cream, cherry doughnuts
Vanilla Panna Cotta – apple blossom, textures of orange
Fruit Plate – banana sorbet
Scottish Raspberry Burnt Cream

Coffee, Tea, Truffles – £4

We also offer a Vegetarian and Plant Based Menu – allergens should be advised in advance

Place Cards, Personalised Menu Cards and Seating Plan – complimentary

Please call the ever helpful and informed Reservations Team to discuss your own requirements
01780 750700 or email reservations@georgehotelofstamford.com

T H E G E O R G E



o f S t a m f o r d