## THE GEORGE of Stamford

THE OAK ROOM 'Prix Fixe' Excludes Saturday Dinner

## Starter, Main Course, Pudding £60

Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche

Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory

Pork, Chicken, Pistachio Terrine – lightly pickled vegetables

Cured Salmon – Beetroot, Orange and Fennel Pollen, Gravadlax – treacle purée, horseradish crème fraîche, cucumber and dill gel

## Main Course, Pudding £42

Pan-fried Skate Wing – lemon, caper and parsley beurre noisette

Roast Sirloin of British Beef from The Silver Trolley – carved for you at your table, rare to medium – Yorkshire pudding, duck fat roast potatoes, hot horseradish sauce

Roast Breast of Guinea Fowl – heritage beets, Burgundy jus

Pan-fried Calves Liver – crisp pancetta, sage jus

Roasted Squash, Spinach, Feta and Pinenut Wellington – port gravy

All served with Market Vegetables, New Potatoes

## OUR FABULOUS DESSERT TROLLEY - TEMPTATION ON WHEELS!

Please advise The Team of any **food allergies** Gratuities are at your discretion, VAT is included

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