THE GEORGE of Stamford

THE GARDEN ROOM'S PUDDINGS and CHEESE



PUDDINGS

Fresh Mango Eton Mess

Golden Crème Caramel

Classic Tiramisu

Blackberry and Apple Crumble – vanilla custard

The George's Christmas Pudding
Brandy butter – Rum sauce – Drambuie cream

Raspberries and Cream

Sicilian Lemon and Vanilla Baked Cheesecake – clotted cream

Belgian Dark Chocolate Profiteroles
– vanilla crème pâtissière, dark chocolate sauce

The George's Sherry Trifle

£12.50

'HOUSE' GELATOS and SORBETS

– imaginatively and freshly created using The Best Ingredients

Gelatos – Rich Chocolate, Madagascan Vanilla,
Raspberry Ripple, Salted Caramel

Sorbets – Banana, Raspberry, Lemon

£5 per scoop £9 for two scoops £12.50 for three scoops

CHEESE PLATE – from top Local Producers

Vintage Lincolnshire Poacher, Nottinghamshire Cropwell Bishop Stilton,
Somerset Aged Driftwood Goat's Cheese, Suffolk Baron Bigod Brie
– quince, grapes, fruit toasts

A choice of two cheeses for £9.50 three for £14.25 or four for £19

PERHAPS with a frivolous flute of...

Bin 4	CHAMPAGNE NOCTURNE by TAITTINGER	£15.75
Bin 4a	TAITTINGER, Demi Sec	£15.75

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

General Manager **Kay Musgrove** Head Pastry **Dan Bushby** Service Manager **Florian Hertling** Restaurant Manager **Sarah Woolf** 14.XII.26