



the **GEORGE**
HOTEL & BRASSERIE

Valentines 2012 at the George

MENU

Hot smoked salmon mousse with Sevruga caviar



Duck & foie gras terrine, wrapped in Parma ham with parsley
and shallot dressing and toasted brioche

Cromer crab salad with avocado, pink grapefruit, tempura squid
and citrus vinaigrette



Pan-fried fillet of seabass with rösti potato and mussel and leek saffron sauce

Gloucestershire Old Spot pork plate: roasted tenderloin, slow-cooked belly
croquette, black pudding with sage pomme purée, Savoy cabbage
and whole grain mustard jus



Trio of rhubarb: crumble, sorbet and fool

Chocolate delice with chocolate and hazelnut ice-cream and passion fruit cream



Coffee & chocolate truffles

4-course dinner including sparkling wine on arrival

£45

Why not treat your Valentine and stay the night in one of our individually designed bedrooms...

Tuesday 14th February 2012

Valentines four-course dinner with sparkling wine on arrival,
overnight accommodation, newspaper & full English breakfast

£95 per person

Based on double occupancy in a standard double room and subject to availability
(supplement applied for Premier rooms)

To make a reservation please ask any member of the George team, call us on 01480 812300
or e-mail us at manager@thegeorgebuckden.com

A £20 per person non-refundable deposit is required to confirm your reservation.