



the GEORGE

HOTEL & BRASSERIE

SAMPLE LUNCH MENU

To start...

Cream of leek and potato soup with curry oil and croûtons
Crispy pork belly with apple sauce and winter salad
Crayfish and smoked salmon cocktail with Marie-Rose sauce and crispy lettuce
Warm stilton cheese and mushroom tart, onion jam and pesto dressing
Home-cooked ham salad with celeriac remoulade and mustard dressing

To follow...

Butternut squash risotto with chives and walnut butter
The George fishcakes with buttered spinach and white wine sauce
Confit duck leg with braised red cabbage, sautéed potatoes and hazelnut jus
Aubrey Allen sausages with creamy mash and winter vegetables
Roast partridge with crushed new potatoes, fine green beans and salsa verde

To finish...

Bitter chocolate tart with orange ice cream
Baileys pannacotta with mulled wine fruits
Mango and passion fruit parfait with passion fruit coulis
Sticky toffee pudding with toffee sauce and vanilla ice cream
Ermitage brie and biscuits

2 courses £15

3 courses £18

JANUARY SALES!

Until 31st January 2012, the lunch menu will be priced as follows:

2 courses £13

3 courses £16