

# Autumn & Winter menu - £42.00 per guest

## Starters

### **Cep Tart**

Shaved parmesan, baby artichoke, & walnut dressing

### **Confit duck rillettes**

Marinated prunes, hazelnut & raisin toast

### **Smoked haddock soup**

Herb breadcrumbs, brandade, & parsley pesto

### **Smoked duck and celeriac terrine**

Pickled pear & endive salad

### **Roast Cod**

White bean and shellfish cassoulet & lobster bisque

### **Home cured salmon gravlax**

Beetroot salad & dill mayonnaise

## Mains

### **Gressingham duck breast**

Parsnip puree, beetroot tarte & fine port reduction

### **Butternut squash risotto**

Glazed salsify, chestnuts & baby watercress

### **Saddle of venison**

Potato and celeriac gratin, spiced blackberries & mulled wine sauce - £5.00 supplement per person

### **Halibut fillet**

Baby onions, bacon lardons, creamed cabbage & Madeira sauce

### **Fillet of sea bream**

With pumpkin puree, scallop & light vanilla sauce

### **Pumpkin gnocchi**

Toasted hazelnuts, trompettes & goats cheese veloute

## Desserts

### **Sticky toffee pudding**

Vanilla ice cream

### **Caramelised pear financier tart**

Caramel ice cream

### **Bitter chocolate tart**

Fig ripple ice cream & red wine syrup

### **Mascarpone mousse**

Rhubarb & gingerbread crumble

### **Mandarin parfait**

Blood orange sorbet & cinnamon tuille

### **Selection of British artisan cheeses**

Selection of 3 cheeses with quince compote & biscuits

# Spring & Summer - £42.00 per guest

## Starters

### **Pea risotto**

English asparagus, pea shoots & herb oil

### **Sliced organic smoked salmon**

Black pepper, cornichons, capers, shallots & lemon

### **Chilled gazpacho**

Marinated heirloom tomatoes, coriander cress & parmesan gougere

### **Terrine of corn fed chicken**

Fig compote & globe artichoke salad

### **Sea bream**

Peas, broad beans, wild mushrooms & lemon thyme butter

### **Cornish crab**

Pickled daikon radish, avocado puree & dressed summer leaves

## Mains

### **Braised lamb shank**

Herb mash, green beans, garlic & thyme dressing

### **Sea bass**

Cockle & clam chowder, pak choi, & roast garlic velouté

### **Potato gnocchi**

Spring vegetable ragout, herbs & sauce vierge

### **Organic salmon fillet**

Saffron potatoes, baby leeks & crayfish tortellini

### **Daube of Scottish beef**

Horseradish mash, mushroom duxelle & thyme dressing

### **Loin of pork**

Caramelised apple, white beans & Pommery mustard

## Desserts

### **Passion fruit parfait**

Citrus salad & mango granite

### **Chocolate marquis**

Lemon curd ice cream

### **Saffron poached pear**

Vanilla panna cotta

### **Bitter chocolate tart**

Muscat jelly & peach sorbet

### **Selection of British artisan cheeses**

Selection of 3 cheeses with quince compote & biscuits



the **GEORGE**  
HOTEL & BRASSERIE

## CANAPES

Choose either 6 of the following canapés for £12 per guest or 4 canapés for £8.00

Tempura salt & pepper prawn  
Onion & anchovy tartlet  
Individual tomato & oregano pizza  
Welsh rarebit  
Chicken skewers with pesto  
Vegetable spring rolls  
Mini beef Yorkshire pudding with horseradish  
Warm potato cup with crème fraiche & caviar  
Tomato & mozzarella lollipops with basil & garlic pesto  
Duck samosas

## EVENING BUFFETS & PARTIES

Below are some ideas of buffets to choose from. Should you however be looking to have either a fork buffet or a finger buffet, please do let us know what dishes you have in mind and our Head Chef will gladly price them up for you. We do recommend that 100% of your guests are catered for.

### **FINGER BUFFET - £27 per person**

Beef & potato pasties  
Homemade mini burgers  
Chicken skewers with pesto  
Cocktail pizza with salami  
Skewered king prawns with sweet chilli sauce  
Lemon sole goujons in Japanese breadcrumbs with tartare sauce  
Olive, oregano & mozzarella toasts  
Vegetable spring rolls with soy dipping sauce  
Mediterranean vegetable tartlets



the **GEORGE**  
HOTEL & BRASSERIE

## **MENU TASTING**

Once your event is booked, to help you with the sometimes difficult, task of choosing a menu for your entire party, a menu tasting can be arranged. This can consist of a choice of two starters, two main courses and two desserts (from any menu shown below) and is charged £25 per person (excluding drinks). To arrange the tasting, which can take place any lunchtime or dinner from Monday through to Thursday inclusive, please contact your event coordinator.