



## FESTIVE MENU 2017

Please create your own menu by selecting three starters and three main courses per party from the menu below

Smoked salmon from the Severn & Wye smokery, Atlantic prawns

Terrine of local game, spiced chutney and toasted sour dough

Spiced pumpkin soup, coconut, onion bhaji

San Daniele ham, Bocconcino, baby leaves

Gruyère cheese fritters, Thai jelly

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Roast Norfolk turkey, chestnut stuffing, bacon and chipolata roll, cranberry sauce

English Sirloin of beef, Yorkshire pudding, horseradish sauce

Pan fried breast of pheasant, parsnip purée, pickled blackberries

Fillet of seabass, Asian vegetables, lime, chilli and coriander butter

Fillet of halibut, sautéed spinach and lobster sauce

A selection of winter vegetables and potatoes

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The George's Christmas pudding, Christmas pudding ice cream, rum sauce

Festive dessert trolley

Cheese selection, celery, grapes, chutney

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Coffee, tea, truffles

£55.00

ST MARTIN'S · STAMFORD · LINCOLNSHIRE PE9 2LB  
TEL: 01780 750750

[www.georgehotelofstamford.com](http://www.georgehotelofstamford.com) [contact@georgehotelofstamford.com](mailto:contact@georgehotelofstamford.com)

REGISTERED OFFICE: MAZARS LLP · 160 MIDSUMMER BOULEVARD · MILTON KEYNES · BUCKS MK9 1FF  
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THE GEORGE  
  
of Stamford

Available for a minimum of 10 guests in a Private Room or the Oak Panelled Restaurant. Please note this menu is required to be ordered in advance by contacting the Reservations Team.

A vegetarian menu is available if required. Please ask a member of the reservations team for further details.

You may wish to have an additional course accompanying your chosen menu.

Raspberry or Lemon sorbet - £5.00

Lemon sole, chive and tomato butter sauce or  
Poached fillet of Loch Duart salmon, prawn, white wine cream sauce  
- £14.95

The cheese course, celery, grapes, Welbournes Bakery plum loaf can be served either before or after dessert, a French custom to compliment the wine - £10.95

Lincolnshire Poacher - mature cheddar made by Simon and Tim Jones at Ulceby Grange Farm  
Colston Bassett Stilton - made by Richard Rowlett & Billy Kevan  
Brie de Meaux - made by the Donge family near Triconville, France

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