

## Jazz at The George of Stamford

Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce

Chicken and Duck Liver Parfait – toasted homemade brioche, spiced apple chutney

French Onion Soup – gruyère cheese crouton

Charentais Melon, San Daniele Ham

Haddock Fish and Chips – in crispy batter, tartare sauce, 'House' triple cooked hand-cut chips,  
mushy or garden peas

Chargrilled Herefordshire dry aged Sirloin Steak – 'House' triple cooked hand-cut chips,  
Béarnaise or green peppercorn sauce

Sea Bass Pan-fried – Norfolk Peer, summer greens, herb butter sauce

Chèvre Cheese Salad – goat's cheese, candied walnuts, rocket, sun-blushed tomatoes,  
croutons

Golden Crème Caramel

The George's Sherry Trifle – toasted almonds

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

Cheese Plate – 'Enticing Tastes' from top Local Producers  
Vintage Lincolnshire Poacher, Nottinghamshire Cropwell Bishop Stilton,  
Suffolk Baron Bigod Brie, Somerset Aged Driftwood Goat's Cheese  
– membrillo, fabulous 'House' chutney, grapes, celery, biscuits

£65

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