

THE GEORGE



of S t a m f o r d

PRIVATE LUNCHEON
and
DINNER MENUS

The London Room
The King Charles
The Lambert Room

The George of Stamford is iconic! Hosting a Private Dinner or Luncheon is a stunning and elegant manner in which to indulge your guests - be they family, friends or colleagues - enabling you to entertain with aplomb.

The unique setting and ambience of each Private Dining Room wonderfully compliments Executive Chef Adrian Coulthard and Head Chef Mark Tomeo's thoughtfully orchestrated menus, discreetly served by your personal Team. Magnums of wine also further embellish the occasion, as does 'elevating' the repast with a palate cleaning sorbet, a fish course or a cheese plate should you wish.

We take delight in producing a truly memorable time for you and your party at The George. Please peruse our Luncheon and Dinner Menus and discuss your wishes with the ever helpful Reservations Team.



PETROS PSYLLAKIS
General Manager
The George of Stamford



THE CLASSIC GEORGE

Smoked Salmon from 'The Severn & Wye Smokery'
– blinis, chive crème fraîche

Lincolnshire White Onion and Thyme Soup
– Lincolnshire Poacher croutons

Roast Sirloin of British Beef from The Silver Trolley
– rare to medium, on the bone, carved for you at your table –
Yorkshire pudding, duck fat roast potatoes, hot horseradish sauce

Roast Sea Bass Fillets
– new potatoes, fennel purée, black olive, basil, heritage tomato dressing

Local Seasonal Vegetables

Dessert
– see separate menu

Coffee – Chocolate Truffles

£75

NB. Possible Seasonal Change

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THE LAMB

Charentais Melon, San Daniele Ham

Roast Celeriac and Thyme Soup
– whole grain mustard crème fraîche

Rack of Derbyshire Lamb
– mint crusted – Burgundy rosemary jus

Roast Organic Corn-fed Chicken Breast
– thyme garlic roasted – apricot, chestnut and sausage stuffing, thyme jus

Local Seasonal Vegetables, New Potatoes

Dessert
– see separate menu

Coffee – Chocolate Truffles

£80

NB. Possible Seasonal Change

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THE GAME

Chicken and Duck Liver Parfait
– Cumberland jelly, sourdough crisp

Roast Saddle of Venison
– braised puy lentils, beetroots, sautéed wild mushrooms,
blackberry port jus

Local Seasonal Vegetables, Dauphinoise Potatoes

Dessert
– see separate menu

Coffee – Chocolate Truffles

£80
NB. Possible Seasonal Change

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THE WELLINGTON

Seared Hand-dived Scottish King Scallops
– Granny Smith apple, black summer truffle, caviar beurre blanc

Chicken, Duck Liver and Leek Terrine
– quince purée, pickled carrot

Fillet of Beef Wellington
– forest mushroom duxelles, butter puff pastry,
Béarnaise or Peppercorn sauce

Loch Duart Salmon Lattice
– scallop mousseline, tomato, chive caviar Champagne sauce

Local Seasonal Vegetables, Duck Fat Roast Potatoes

Dessert
– see separate menu

Coffee – Petits Fours

£90

NB. Possible Seasonal Change

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'SURF & TURF'

Half Atlantic Lobster Thermidor Tartlet
– endive, apple, chive salad

Dressed Half Atlantic Lobster
– served cold with George mayonnaise

Roast Fillet of Beef Rossini
– celeriac rosti, buttered spinach, duck liver, black truffle Madeira jus

Local Seasonal Vegetables, Duck Fat Roast Potatoes

Dessert
– see separate menu

Coffee – Petits Fours

£95

NB. Possible Seasonal Changes

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DESSERT

– a choice of two:

Raspberry Pavlova

– vanilla Chantilly cream, British raspberries

Belgian Dark Chocolate Profiteroles

– chocolate crème pâtissière, warm dark chocolate sauce

Warm Sticky Toffee Pudding

– hot toffee sauce, Madagascan vanilla gelato

The George's Sherry Trifle – toasted almonds

Lemon!

– lemon mousse, lemon curd gelato, lemon parfait, pistachio crumb

CHEESE – 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

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‘ELEVATE’

– enhance your menu for extra wow!

SORBET COURSE – the perfect palate cleanser

Limoncello

or

Blackberry and Lime

£4

A LIGHT FISH COURSE

Poached Turbot – dill compressed cucumber, Norfolk samphire,
caviar butter sauce

or

Grilled Sea Trout – lemon butter spinach, Morcambe Bay brown shrimp

£17

CHEESE COURSE – 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

£8

THE GEORGE

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Please call the ever helpful and informed Reservations Team
to discuss your own requirement
01780 750700
or email reservations@georgehotelofstamford.com

We also offer a Vegetarian Menu
- allergens should be advised in advance

Place Cards, Personalised Menu Cards and Seating Plan
are all complimentary