

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 Head Chef Jamie Mason'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.



KAY MUSGROVE
General Manager
The George of Stamford



THE CLASSIC GEORGE

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

Lincolnshire White Onion and Thyme Soup
– Lincolnshire Poacher croutons

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

Wild Sea Bass Fillet
– buttered leeks, pea velouté

Local Seasonal Vegetables

Dessert
– please see separate menu

Coffee – Chocolate Truffles

£80

NB. Possible Seasonal Change

THE LAMB

Compressed Trio of Melon, San Daniele Ham
– basil gel

Roast Celeriac and Thyme Soup
– whole grain mustard crème fraîche

Roast Rack of Herdwick Lamb
– cooked pink – braised shoulder croquette

Corn-fed Organic Chicken Breast
– creamed sweetcorn, brown butter roasted corn

Local Seasonal Vegetables, New Potatoes

Dessert
– please see separate menu

Coffee – Chocolate Truffles

£85

NB. Possible Seasonal Change

THE DUCK

Chicken and Duck Liver Parfait
– Cumberland jelly, sourdough crisp

Seared Loin of Local Venison
– caramelised pear, pear purée, juniper sauce

Local Seasonal Vegetables, Dauphinoise Potatoes

Dessert
– please see separate menu

Coffee – Chocolate Truffles

£85
NB. Possible Seasonal Change

THE WELLINGTON

Seared Hand-dived Scottish King Scallops
– pork belly, pea pureé

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
– herby lemon Hollandaise, Exmoor caviar

Local Seasonal Vegetables, Duck Fat Roast Potatoes

Dessert
– please see separate menu

Coffee – Petits Fours

£95

NB. Possible Seasonal Change

T H E G E O R G E

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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
– please see separate menu

Coffee – Petits Fours

£100
NB. Possible Seasonal Changes

DESSERT

– a choice of two:

Raspberry Pavlova

– vanilla Chantilly cream, raspberries

Belgian Dark Chocolate Profiteroles

– cream, dark chocolate sauce

Warm Sticky Toffee Pudding

– toffee sauce

The George's Sherry Trifle – toasted almonds

Cherry Frangipane Tart – Chantilly cream

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

VEGETARIAN OPTIONS

– please choose one starter and one main course
for your vegetarian guest(s)

Tempura Asparagus and Tenderstem Broccoli – white onion purée,
onion salt

Compressed Trio of Melon – basil gel

Goat's Curd and Ruby Beetroot – candied walnuts,
honey and mustard dressing

Roasted Squash, Spinach, Feta and Pinenut Wellington
– port gravy

Black Truffle Gnocchi – tomato basil butter, goat's curd,
parsley and lemon crumble

Baked Cauliflower Steak – crispy kale, tea-soaked raisins, lilliput capers,
butter bean purée

'ELEVATE'

– enhance your menu for extra wow!

SORBET COURSE – the perfect palate cleanser

Limoncello

or

Blackberry and Lime

£5

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

£18

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

£9

T H E G E O R G E



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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

All allergens should be advised in advance

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