

THE GEORGE

£48.00 per person

CANAPÉS

Chimichuri prawns with bruschetta

Spiced mixed bean fritter, herb emulsion

STARTERS

Ox cheek & blue cheese bon bon served with leek & black garlic velouté, pickled radishes (GF)

Hot smoked salmon pâté, dill & lime cream cheese mousse, toasted sourdough and spring slaw (GFa)

Mixed bean & goat's cheese sausage roll, served with red onion & blueberry chutney, goat's cheese mousse, micro herbs (V)

Smoked paprika & caramelised onion butterbean purée, roasted Jerusalem artichoke, grilled spring onions and pickled vegetables (GF)(VE)

MAIN COURSE

Sage & chorizo stuffed pork fillet wrapped in pancetta, served with sautéed greens, mashed potato, creamy sage & chorizo sauce (GF)

Pan-fried sea bream with sautéed samphire and a white wine lemon & thyme sauce, cherry tomatoes, spring onions and new potatoes (GF)

Chimichurri cauliflower steak, served with vanilla cauliflower purée, quinoa baby spinach & pomegranate salad, vegetable crisps (GF)(VE)

16oz sharing chateaubriand, with triple-cooked chips and a grilled Portobello mushroom with smoked paprika rarebit and roasted vine tomatoes, served with peppercorn sauce (£10 surcharge pp) (GF)

DESSERTS

Red velvet cake, served with a freeze-dried raspberry & white chocolate mousse (V)

Dark chocolate cheesecake with green tea & oat base, served with mango sorbet (GF)(VE)

A GIFT OF HANDMADE CHOCOLATES

***If you have an allergy or intolerance** Please speak to a team member before you order food or drink.
(V) dishes are suitable for a vegetarian diet (VE) dishes are suitable for a plant-based diet (VEa) dishes that can be adapted to suit a plant-based diet (GF) relates to food that has no gluten-containing ingredients (GFa) dishes that can be adapted to suit a gluten-free diet.*