Mother's Day

MENU

THE GEORGE

£42.50 per person

BREAD AND FLAVOURED BUTTER *(GFa) (VEa)*

STARTERS

Roasted tomato & bell pepper soup, served with warm bread and butter (GFa) (VEa)

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

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

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

MAIN COURSE

Our Mother's Day roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, cauliflower cheese, a Yorkshire pudding and rich gravy (GFa)
Roast rump of lamb | Roast sirloin of beef | Roast pork loin | Chicken supreme
Root vegetable Wellington (VEa)

Spiced cod served with sugar snaps and mango & passion fruit chutney, cod biryani rice cake and curry sauce (GF)
Slow cooked porchetta, stuffed with spinach & pork ragu, creamy mashed potato, roasted heritage carrots and sautéed sugar snaps (GF)

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

Truffle & mushroom pappardelle with Parmesan shavings
Choose one of the following to add to your dish: Grilled chicken, Rump steak, crispy tofu

DESSERTS

Yuzu tart served with peach yoghurt ice cream (V)

Strawberry panna cotta, pickled strawberries, balsamic strawberry coulis (GF) (V)

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

A GIFT OF HOMEMADE CHOCOLATE *(GFa) (VEa)*

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 can be adapted to suit a plant-based diet.
(GFa) dishes that can be adapted to suit a gluten-free diet. (GF) dishes that have no gluten containing ingredients.