

# George's

DINING ROOM & BAR



## SUMMER LARGE PARTY MENU

### STARTERS

Chicken Liver Parfait, Salted Pistachio, Red Onion Jam, Toasted Brioche  
Smoked Haddock, Beurre Blanc Chowder, Mussels  
Crispy Ox Cheek Boudin, Asparagus, Potato Moose, Onion Broth  
Wild Garlic Soup, Ham Hock Bon-Bon  
Duck Egg Salad, Radish, Parsley Root, Chervil, Shallot and Walnut Vinaigrette

### MAINS

Wild Mushroom and Tarragon Risotto, Hazelnut  
Battered Haddock, Mushy Peas, Tartar Sauce, Homemade Duck Fat Chips  
Barbequed Spiced Fillet of Hake, Saffron Risotto, Olive Crumble, Burnt Grapefruit  
Braised Sticky Breast of Lamb, Pickled Cabbage Puree, Glazed beetroot, Crispy Lamb Skin, Potato Espuma  
8oz Sirloin Steak, French Fries, Onion Ring, Watercress (£4 Supplement)

### DESSERTS

A Selection of Farmhouse Cheeses  
A Selection of Ice Cream and Sorbets  
Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream  
Carrot Cake Pannacotta, Cream Cheese Foam  
Raspberry Iced Parfait, Chocolate Soil

**2 Courses - £22**

**3 Courses - £27**

**Additional Sides - £3.95**

**Mixed Vegetables | Fries | Mash Potatoes | Wild Mushrooms | Mixed Green Salad | Aspin  
Fries | Radish, Pea & Spring Onion Fricassee | Onion Rings**