

George's

DINING ROOM & BAR



MOTHER'S DAY MENU

AMUSE BOUCHE

BRUSCHETTA EN CROUTE

STARTERS

BROCCOLI & STILTON SOUP SERVED WITH HOMEMADE BREAD

CRISPY DUCK EGG, HERITAGE ASPARAGUS, PARMESAN CRISP

BEETROOT CURED SALMON, HORSERADISH GRANITA, CHIVE PUREE & HAZELNUTS

HOMEMADE CHICKEN LIVER PARFAIT, SALTED PISTACHIOS & BACON JAM

GLAZED OX CHEEK, PICCALILLI & CHARRED SOURDOUGH

PRAWN COCKTAIL, MELBA TOAST, LEMON

MAINS

ROASTED TOPSIDE BEEF SERVED WITH ALL THE TRIMMINGS

ROAST CHICKEN SERVED WITH ALL THE TRIMMINGS

ROAST LOIN OF PORK SERVED WITH ALL THE TRIMMINGS

CRAB LINGUINE, RADISHES, HERB OIL

SEASONAL VEG RISOTTO, CHIVE MASCARPONE

SEARED SEA TROUT, SMOKED HADDOCK CROQUETTE, SPRING CABBAGE, BEURRE BLANC, HERB OIL

DESSERTS

BAILEY'S PANNAHOTTA SERVED WITH PISTACHIO BISCOTTI

CHOCOLATE TART, PULLED HAZELNUTS & PRALINE ICE CREAM

SELECTION OF CHEESES, QUINCE CHUTNEY, GRAPES, DAMSEL CRACKER, CELERY

APPLE & MIXED BERRY CRUMBLE SERVED WITH CUSTARD

STICKY TOFFEE PUDDING, EARL GREY DATES, TOFFEE SAUCE & HONEYCOMB ICE CREAM

SELECTION OF ICE CREAMS

MOTHER'S DAY COCKTAIL & DAFFODIL

£28 PER PERSON

ONLY MENU SERVED FROM 12:00 – 21:00