



NEW YEARS EVE THE GEORGE HOTEL

4 courses & entertainment

Starters

Iron barked pumpkin soup, toasted pumpkin seeds, walnut and herb pesto N

Grilled scallops, cauliflower puree, ginger, yuzu and lemon grass emulsion MO,M

Pan fried pigeon breast, caramelized celeriac, pickled beets, roasted baby endive MU,SO

Seabass ceviche, chili lime coriander, zoug pesto, sweet potato crisp F

Mains

Pan fried halibut, prawn tortellini, samphire, fennel puree,
baby leeks and white wine sauce F,CR,SO,M

Rump of lamb, sweetcorn puree, barley and lamb belly risotto,
baby onion, charred leeks & lamb jus M,SO,MU

Venison loin, butternut squash, parmesan and truffle crust, parmentier potatoes,
cavolo nero, crispy shallots & game jus G,M,SO

Fillet of beef, Jerusalem artichoke gratin, wilted kale,
bone marrow jus and burnt onion petals M,SO,MU

Wild mushroom gnocchi, king oyster mushroom, black garlic and mushroom puree,
parmesan shavings G,E,SO,M

Desserts

Chocolate assiette for two, salted caramel chocolate tart, cherry compote, amaretti biscuit,
white chocolate truffle, mini chocolate & grand Marnier ice cream cone G,E,M,N,SO

Warm fig and date custard tart, Pedro Ximenez gel, clotted cream ice cream G,E,SO,M

Sicilian Lemon semi freddo, macerated raspberries with limoncello,
lemon sable biscuit G,M,SO

Baron bigord, soft cheese and sun blush bon bon, parmesan digestive, pear and quince
chutney, quenelle goats cheese curd, candied walnuts, rye toast G,M,SO,MU,N

Tea, coffee & mince pies to finish

£89.00 per person