

**T H E   G E O R G E**



**o f   S t a m f o r d**

**PRIVATE PARTY MENUS**

Available for a minimum of ten guests  
in a private room or the à la carte Restaurant

*One* menu is to be selected *per party*

For parties of 30 or more a named pre-order will be  
required with a limited dessert selection

Vegetarian dishes are prepared daily

All prices are inclusive of V.A.T.

Please advise our team of any special dietary requirements  
or allergens in advance

**71 ST. MARTINS, STAMFORD,  
LINCOLNSHIRE PE9 2LB**  
**TELEPHONE 01780 750750. FACSIMILE 01780 750701**  
reservations@georgehotelofstamford.com

**MENU 1 - £39.95 per person**

*Tiger prawn and mango salad with a  
papaya and orange dressing*

*French onion soup with a  
gruyère crouton  
oOo*

*Local free range chicken with a wild mushroom and pancetta cream*

*Roast rack of lamb with orange, garlic and rosemary sauce*

*Seasonal vegetables and potatoes  
oOo*

*Dessert trolley or cheese  
oOo*

*Coffee or tea with truffles*

*Should you wish to add any of the following intermediate courses to  
your menu, please contact a member of the Reservations Team*

***Sorbet course - £4.95***  
*Lemon or Raspberry*

***Fish course - £12.95***  
*Seabass with a chilli lime and coriander butter*

***Cheese course - at £9.25***

***Lincolnshire Poacher*** - a mature cheddar made by Simon and  
Tim Jones on the edge of the Lincolnshire Wolds at Ulceby Grange Farm  
***Colston Bassett Stilton*** made by Richard Rowlett & Billy Kevan at Colston Bassett  
***Brie de Meaux***, Donge made by the Donge family near Triconville, France  
***Swaledale*** - a firm yet slightly crumbly goat's cheese made by Mandy Reed in  
Richmond, Yorkshire  
***Cote Hill Blue*** - a tasty blue veined cheese with a smooth,  
creamy texture from the Davenport's Cote Hill Dairy in Lincolnshire

**MENU 2 – £39.95 per person**

*Melon with Tuscan ham and fresh figs*

*Minestrone soup with a garlic and parmesan crouton  
oOo*

*Roast sirloin of English beef with Yorkshire pudding*

*Poached fillet of organic salmon with  
prawn, tomato and a butter wine sauce*

*Seasonal vegetables and potatoes  
oOo*

*Dessert trolley or cheese  
oOo*

*Coffee or tea with truffles*

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*Lemon or Raspberry*

***Fish course - £12.95***  
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***Cheese course - at £9.25***

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**MENU 3 - £44.45 per person**

*Tartlet of sun dried tomato and crotin goats cheese with roasted pinenuts and rocket*

*Smoked salmon with chopped gherkins, capers and shallots*  
*oOo*

*Half a Woodbridge duck with sage and onion stuffing and apple sauce*

*Pan fried seabass with a chilli lime and coriander butter*

*Seasonal vegetables and potatoes*  
*oOo*

*Dessert trolley or cheese*  
*oOo*

*Coffee or tea with truffles*

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*Lemon or Raspberry*

***Fish course - £12.95***  
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**MENU 4 - £46.65 per person**

*Papadelle pasta with fresh salmon and asparagus  
bound in a white wine butter sauce*

*oOo*

*Roast fillet of beef with wild mushrooms and a peppercorn sauce*

*Seasonal vegetables and potatoes*

*oOo*

*Dessert trolley or cheese*

*oOo*

*Coffee or tea with truffles*

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your menu, please contact a member of the Reservations Team*

***Sorbet course - £4.95***

*Lemon or Raspberry*

***Fish course - £12.95***

*Seabass with a chilli lime and coriander butter*

***Cheese course - at £9.25***

***Lincolnshire Poacher*** - a mature cheddar made by Simon and

*Tim Jones on the edge of the Lincolnshire Wolds at Ulceby Grange Farm*

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*Richmond, Yorkshire*

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creamy texture from the Davenport's Cote Hill Dairy in Lincolnshire

**MENU 5 - £59.90 per person**

*Pan fried scallops with truffle mousseline and red wine  
oOo*

*Fillet of beef Wellington with a b ernaise sauce*

*Seasonal vegetables and potatoes  
oOo*

*Dessert trolley or cheese  
oOo*

*Coffee or tea with truffles*

*In addition to the above menu you may also include the following:*

***Sorbet course - £4.95***  
*Lemon or Raspberry*

***Fish course - £12.95***

*Seabass with a chilli lime and coriander butter*

***Cheese course - at £9.25***

***Lincolnshire Poacher*** - a mature cheddar made by Simon and

*Tim Jones on the edge of the Lincolnshire Wolds at Ulceby Grange Farm*

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*creamy texture from the Davenport's Cote Hill Dairy in Lincolnshire*

*Please note that should this menu be selected as your inclusive  
weekend break dinner, then a supplement charge will apply.*

**A TYPICAL SELECTION OF DESSERTS**

*(Limited choice for parties of 30 or more,  
dishes are subject to change)*

*Belgian white chocolate cheesecake*

*Summer fruit pudding*

*Tiramisu*

*(Layers of chocolate sponge with coffee and Kahlua mascarpone)*

*Lemon tart with raspberry coulis*

*Profiterôles with chocolate sauce*

*The George's sherry trifle*

*Raspberry crème brûlée*

*Exotic fresh fruit salad*

*Fresh fruit meringue with fresh cream*

***The cheese selection***

*£9.25*

***Cheese course served with celery, grapes and Welbournes Bakery plum loaf***

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