

T H E G E O R G E

o f S t a m f o r d

BUFFET SELECTION

*The following menus are for parties of 30 or more
and are charged per person.*

*All prices are inclusive of V.A.T. and may be subject
to alteration without prior notice*

Executive Chef and Hotel Manager : Chris Pitman

CARVED BUFFET - £36.45

*Chilled melon with figs and passion fruit
(or with Parma ham @ £4.00 per person supplement)
Leek and wild mushroom tartlet with a white wine butter sauce
Crosthini of goat's cheese on a sun-dried tomato and rocket salad
oOo*

*Roast sirloin of English beef
Barnsley pie
Sugar baked ham
Norfolk turkey
Roast chicken
Poached Scottish salmon served with our own mayonnaise
Mediterranean prawns with a seafood sauce*

*Tomato, feta cheese and black olive
Asian coleslaw
Beetroot and balsamic reduction
Potato with smoked bacon and a mustard vinaigrette
Cous cous, orange, cumin and roasted peppers
Waldorf salad
Mushrooms à la Grecque
Cucumber, broad bean and mint vinaigrette
Three bean salad
Pasta, sunblushed tomato pesto and rocket
Coleslaw
Summer salad*

*Jacket or new potatoes and Continental bread
oOo
Please see dessert list to make your selection
oOo
Coffee or tea and truffles*

FINGER BUFFET - £35.00

Fish and chips in a newspaper cone
Chicken and beef satay with a spicy peanut sauce
Breaded lamb cutlets
Baby cheese fritters
Quail eggs with spinach in pastry
Devilled chicken livers wrapped in smoked bacon
Selection of small open sandwiches:
Smoked salmon
Beef
Ham
Turkey
Prawn
Cocktail sausages
Bruschetta
Melon and bresaola
Cheese and pineapple
oOo
Baby fruit scones
Meringue nests
oOo
Coffee and cream

EVENING BUFFET I - £14.70

Selection of sandwiches

Chicken drumsticks

Spicy sausages

Baby quiche

Sausage rolls

Please note that the above menu is
available for Wedding Evening Receptions only

EVENING BUFFET II - £16.95

A selection of open sandwiches

Tomato and mozzarella bruschetta

Chicken tikka pieces

Quiche

Baked new potatoes with sour cream

Beef satay

oOo

Miniature chocolate éclairs

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available for Wedding Evening Receptions only

WEDDING EVENING BUFFET 1 - £17.10

English muffins with smoked salmon and scrambled egg

English muffins with sausage and bacon

Pains aux chocolat

Croissants filled with Gruyère and ham

WEDDING EVENING BUFFET 2 - £16.25

Thai green curry

Mild fruit curry

FROM THE BARBECUE:

Rice

Skewered chicken, mushroom and peppers

Skewered fish

DESSERT LIST

Summer fruit pavlova with raspberry coulis

Belgian white chocolate cheesecake

Summer pudding with clotted cream

Tiramisu

(Layers of chocolate sponge with coffee and Kahlua mascarpone)

Lemon tart with raspberry coulis

Profiterôles with chocolate sauce

The George's sherry trifle

Exotic fresh fruit salad in a Brandy snap basket

Cheese course - at £9.25

Served with celery, grapes and Welbournes Bakery plum loaf

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

Please select one dessert for your party, cheese may be served as an alternative, or as an extra course at £9.25