

THE GEORGE



of Stamford

Residents menu

Minestrone soup with a garlic and parmesan crouton

Finest Scotch smoked salmon

Galia melon with Tuscan ham

Tempura Chicken with sesame, soya and an Asian salad

Grilled chicken, cous cous and medjool dates

English sirloin of beef, roasted rare to medium, with Yorkshire pudding and hot horseradish sauce carved off the bone at your table with roast potatoes and a panaché of vegetables

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

Pan-fried fillet of cod, razor clams with girolle and samphire

Dessert from the trolley

Selection of ice creams & sorbets

The cheese trolley served with celery, grapes and Welbournes Bakery plum loaf

Lincolnshire Poacher - mature cheddar made by Simon and Tim Jones

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 - firm yet slightly crumbly goat's cheese made by Mandy Reed in Richmond, Yorkshire

Cote Hill Blue - blue veined cheese from the Davenport's Cote Hill Dairy in Lincolnshire

Filter, cappuccino, or decaffeinated coffee

or a selection of teas with chocolate truffles £4.75

Espresso coffee with chocolate truffles £2.75

This menu is available in the evening to our residents from Monday to Thursday
To be taken in our Oak Panelled Restaurant

VAT at 20.00% is included. Gratuities are at the discretion of the guest

Please advise our team of any special dietary requirements

A jacket and tie is respectfully requested for gentlemen when dining in our Restaurant

We offer a walk straight in menu in the oak panelled restaurant: Monday-Saturday lunchtimes

Starters are priced separately. Main courses are £25.95 which includes cheese or dessert

There is no need to book – please ask for a menu

Head Chef: **Paul Reseigh** Sous Chefs: **Paul Nicholls and Edward Lunn**
Service Managers **Paul Bennett, Tom Bloomer** Restaurant Managers **Kate, Tushar**

6th March 2014