

SUNDAY LUNCH

— TO START —

Soup of the Day

Prawn Cocktail

Marie Rose sauce and boiled egg.

Melon Caprese Salad

Parma ham, bocconcini and lemon dressing.

Halloumi Fries

Mixed salad and sriracha mayo.

Moroccan Hummus

With toasted pita.

— TO FOLLOW —

Angus Roast Sirloin of Beef

Roast potatoes buttered green beans, Chantenay Carrots, roasted parsnips, pork and sage stuffing, with Yorkshire pudding and veal jus.

Roast Chicken.

Roast potatoes buttered green beans, Chantenay Carrots, roasted parsnips, pork and sage stuffing and veal jus.

Fish and Chips

Tartare sauce and pea puree.

Confit Pork Belly

Pommes pure, baby spinach, Chantenay Carrots, pork and sage stuffing and wholegrain mustard jus.

Penne Primavera

Broccoli, spinach and courgettes.

Roasted Leg of Lamb

Creamy mash, baby spinach, Chantenay Carrots, pork and sage stuffing, and rosemary jus.

Pea and Courgette Risotto

Rocket parmesan salad.

— TO FINISH —

Strawberry Pannacotta

Vanilla Ice cream.

Brie

Grapes, biscuits, and chutney.

Honey & Lemon Pudding

Raspberry sorbet.

Cherry Chocolate Sundae

Eaton Mess

£29.95 for two courses

£35.95 for three courses

the
GEORGE
HOTEL

Fig. 1