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.

Honey & Lemon Pudding
Raspberry sorbet.

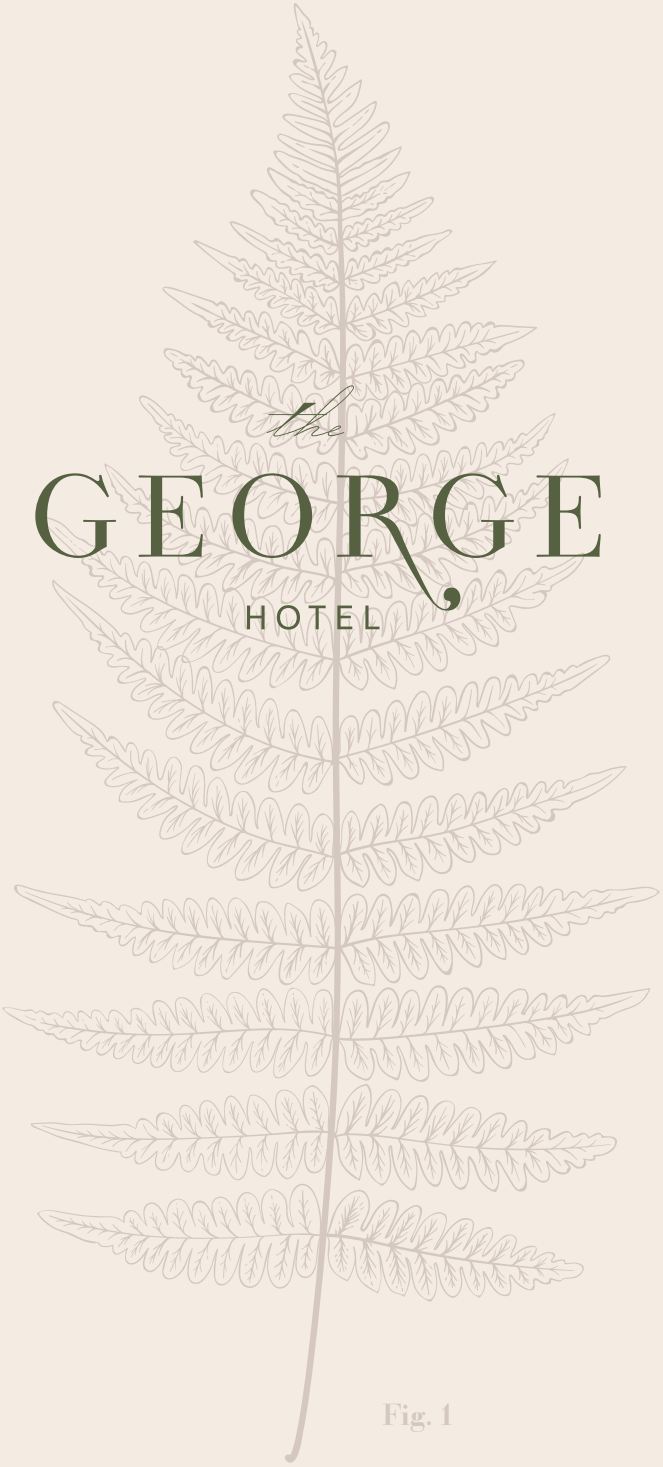
Brie
Grapes, biscuits, and chutney.

Cherry Chocolate Sundae

Eaton Mess

£28.95 for two courses
£34.95 for three courses

Please note this is a sample menu



the GEORGE HOTEL

Fig. 1