



PRIVATE DINING MENUS

Choose one of our private dining menus for your occasion at The George Hotel.

Our chefs have created delicious menus for you to celebrate in style. Our elegant rooms offer the perfect space to entertain and you can choose from two options for your private dining. Your guests can choose their preferred dish for each course. Please note we require menu choices 2 weeks before your event.

For more information, please contact the events team on 01543 414822 or email events@thegeorgelichfield.co.uk





CLASSIC MENU

£33 PER PERSON
SET MENU

STARTERS

Roasted Red Pepper & Tomato Soup,
Garlic & Herb Croutons (V / VE / NGCI)

Smoked Haddock & Mozzarella Fishcake, Poached Egg, Spinach &
Green Vegetables & Mustard Dressing

Duck & Red Onion Relish Terrine, English Chutney
& Crisp Bread (NGCI on Request)

MAIN COURSE

Pan Seared Chicken Breast, Braised Peas, Gem Lettuce, Smoked
Bacon, Baby Onions & Mash Potato (NGCI)

Sweet Potato & Butternut Squash Wellington, Buttered New
Potatoes, Tomato & Red Onion Salad (V / VE / NGCI)

Pan Fried Fillet of Seabass, Red Pepper & Tomato Fondue, Crushed
Potatoes & Tender Stem Broccoli (NGCI)

DESSERTS

Banana Bread & Butter Pudding,
White Chocolate Ice Cream (V)

Blood Orange Pannacotta Tart,
Orange Mascarpone (V / NGCI)

Fresh Fruit Salad & Sorbet (V / VE / NGCI)



VE suitable for vegans **V** suitable for vegetarians **NGCI** non gluten containing ingredients
To view details on allergens please visit our Allergen Information page.



LITTLE BIT OF DARWINS MENU

£35 PER PERSON

STARTERS

Pan Roasted Mushrooms, Garlic & Tarragon Sauce,
Herb Oil, Focaccia Bread (V / NGCI)

Avocado & Prawn Cocktail, Marie Rose Sauce Cucumber,
Lemon, Brown Bread (NGCI)

Dirty Fries, Pulled Pork, Spring Onion, Jalapenos
& Cream Cheese (NGCI & V on request)

MAIN COURSE

Beer Battered Fish, Chips, Minted Peas & Tartare Sauce

Cauliflower Steak, Chips, Mushroom, Tomato, Onion Rings
& Peppercorn Sauce (V / VE / NGCI)

Beef Patty, Blue Cheese & Bacon, Seeded Bun, Onion Rings,
Burger Relish, Coleslaw & Fries (NGCI & V on request)

Chicken Caesar Salad, Cos Lettuce, Croutons, Parmesan,
Bacon & Crispy Onions (NGCI & V on request)

DESSERTS

Sticky Toffee Pudding, Banana Ice Cream (VE)

Baked Crème Brûlée Cheesecake, Fudge Pieces, Shortbread (V)

Warm Chocolate Fondant, Marinated Berries,
Pistachio Ice Cream (VE)

Cheese and Biscuits, Chutney, Crackers & Celery (V / NGCI)

VE suitable for vegans V suitable for vegetarians NGCI non gluten containing ingredients
To view details on allergens please visit our Allergen Information page.





SIGNATURE MENU

£45 PER PERSON
CHOICE MENU

STARTERS

Wild Mushroom & Truffle Soup, Parmesan, Herb Oil & Focaccia
(V / NGCI / VE on request)

Trio of Salmon – Tandoori, Dill Gravadlax, Hot Smoked,
Pickled Beets Cucumber, Wasabi Crème Fraiche
& Miniature Brown Bread (NGCI on request)

Goats Cheese & Caramelised Onion Tart, Rocket Leaves, Apricots,
Candid Walnuts, Pickled Veg & Sherry Dressing (V / NGCI)

Ham Hock, Pickled Carrot & Mustard Terrine, Chutney, Melba Toast &
Herb Leaves (NGCI on request)

MAIN COURSE

Duo Of Pork – Roasted Loin of Pork, Braised Belly, Wholegrain Potato
Wilted Greens, Baby Carrots, Black Pudding
& Calvados Reduction (NGCI)

Steamed Fillet of Cod, Olives, Baby Potatoes, Courgettes, Vine Ripe
Tomatoes, Red Peppers, Chive Butter Sauce (NGCI)

Pan Fried Breast of Cornfed Chicken, Dauphinoise Potatoes,
Broccoli, Honey Roasted Carrots, Pancetta & Baby Onion Jus (NGCI)

Sweet Potato Gnocchi, Tomato, Red Pepper & Basil Compote
& Crispy Sage (V / VE)

DESSERTS

Trio of Desserts, Raspberry & White Chocolate Pannacotta, Dark
Chocolate Tart, Berry & Sweet Cream Shot

Banana Sticky Toffee Pudding, Vanilla Crème Anglaise (V)

Glazed Lemon Tart, Mulled Berries & Orange Sorbet (V)

Coconut, Mango & Turmeric Fool, Shortbread Biscuit
(V / VE / NGCI)



VE suitable for vegans **V** suitable for vegetarians **NGCI** non gluten containing ingredients
To view details on allergens please visit our Allergen Information page.



GEORGE HOTEL CHILDREN'S MENU

STARTERS £4.50 | MAINS £7.50 | DESSERTS £4.50

STARTERS

Soup of the day, sliced bread (V)

Garlic focaccia bread, mozzarella sticks & tomato dipping sauce (V)

Loaded fries, cheese, crème fraiche, bacon bits

Halloumi fries, garlic dipping sauce (V)

Crudites, carrots, cucumber, cherry tomatoes,
mayonnaise & hummus (V)

MAIN COURSE

Omelette, buttered new potatoes, broccoli & peas

Choose from cheese (V), ham, bacon, chicken & tomato (V)

Tomato pasta, garlic bread & parmesan

Choose from bacon, chicken, ham or Quorn (V)

Cheeseburger or Quorn fillet burger (V),

brioche bun, fries & mayonnaise

Battered fish finger, chips & peas

Ham & fried egg, new potatoes & roasted tomato

DESSERTS

Sticky toffee pudding, warm toffee sauce, ice cream or custard

Duo of sorbets, mango & raspberry

Nutella pancake stack, strawberries, vanilla ice cream
& chocolate soil

Fresh fruit salad served with pouring cream or ice cream

Vanilla cheesecake, coulis & fudge pieces

VE suitable for vegans **V** suitable for vegetarians **NGCI** non gluten containing ingredients
To view details on allergens please visit our [Allergen Information page](#).

