

# Buffet Menus

## Finger Buffet

Choose any six items for £11 pp, additional items are £2 per item, per person

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|--|---|
| A selection of freshly made sandwiches   | Potato wedges, garlic & herb mayonnaise |
| Sausage rolls                            | Spiral fries, hot salsa                 |
| Cheese & onion rolls                     | Frites, garlic mayonnaise               |
| A selection of freshly topped pizzas     | Tempura battered chicken goujons        |
| Mini Indian selection, dips and chutneys | Southern fried popcorn chicken          |
| Gala pie, pickle                         | Cod goujons, tartare sauce              |
| Seasonal pâté, chutney                   | Chicken satay kebabs, peanut dressing   |
| A selection of crisps                    | Traditional house salads                |
| Smoked haddock fish cakes                | Mini burger sliders                     |
| Barbecue chicken wings                   |   |

## Fork Buffet

Choose two hot dishes and one vegetarian dish for £16pp, £18 with a dessert.  
Fork buffets are served with buttered new potatoes, braised rice with herbs, coleslaw, mixed leaves and a tomato, basil & red onion salad

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|---|--|
| Chilli con carne  | Chicken tikka masala, naan bread         |
| Beef stroganoff   | Vegetable and mushroom tagine (v)        |
| Chicken stir fry with sweet chilli sauce                | Roasted vegetable lasagne (v)            |
| Braised steak and ale pie with dumplings                | Vegetable korma, naan bread (v)          |
| Chicken supreme, pancetta, mushrooms and red wine sauce | Braised lamb hot pot                     |
| Lamb tagine with cous cous                              | Blade of beef, mushrooms and baby onions |
| Pork belly with apple and cider sauce                   | Turkey, ham and leek pie                 |

## Ploughman's Buffet £14 per person

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|---|----------------------------|
| Crusty bread  | Gala pie and sausage rolls |
| Cooked and cured meat platter   | A selection of cheeses     |
| Hand cut chips  | Pickles and chutneys       |
| A selection of salads: coleslaw, mixed seasonal leaves, tomato, basil and red onion |                            |

## Desserts

- |                       |                      |                                    |
|-----------------------|----------------------|------------------------------------|
| Vanilla cheesecake    | Apple pie            | £4 per person                      |
| Strawberry Eton Mess  | Fresh fruit pavlova  | Profiteroles, rich chocolate sauce |
| Chocolate tart        | Crème brûlée         | Chocolate brownie                  |
| Lemon tart            | Chocolate fudge cake | Strawberry cheesecake              |
| Pecan tart            | Vanilla panna cotta  | Chocolate truffle                  |
| Raspberry panna cotta |                      | Oreo cheesecake                    |



**GH** The GEORGE Hotel

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Our most popular dishes are featured on this menu selector but if you have a particular favourite dish you would like to include, we will be happy to help you plan your menu and advise you of any amendment to the costs. We offer a selection of canapés which can be served with your arrival drinks if you wish and we can cater for special dietary needs with prior notice.

**£23.50pp for a 3 course set menu**  
Please choose one option from each course (plus one choice for vegetarians) to create one set menu for your guests.

**£27.50pp for a 3 course choice menu**  
A choice menu allows your guests to choose from two options for each course.

## Starters

**Chicken liver pâté**  
spiced chutney, Melba toast

**Duo of melon (v)**  
raspberry sorbet, mint syrup

**Potted salmon**  
cucumber pickle, lemon crème fraiche

**Goat's cheese panna cotta (v)**  
sunblushed tomato dressing

**Prawn cocktail**  
buttered granary bread

**Confit ham hock and pea terrine**  
toasted brioche, spicy chutney

**Char-grilled chicken salad**  
honey and mustard dressed leaves

## Soups

Soup can be chosen as a starter or as an additional course at £3.50 per person

**Roast tomato and basil (v)**  
croutons

**Sweet potato and butternut squash (v)**  
curried croutons

**Mushroom and tarragon (v)**

**Cream of cauliflower (v)**  
stilton croute

**Roast vegetable (v)**  
thyme croutons

**Leek and potato (v)**

## Vegetarian Main Courses

Vegetarian options will be charged at the same price as your chosen main course

**Wild mushroom and garlic penne pasta**   **Mediterranean vegetable lasagne**

**Cous cous stuffed flat mushrooms**  
mixed salad

**Ratatouille stuffed peppers**  
char-grilled halloumi

**Root vegetable wellington**  
dauphinoise potatoes, roast pepper and fennel sauce

## Main Courses

All main courses are served with a selection of fresh seasonal vegetables

**Oven roast chicken breast**  
fondant potatoes, mushroom and thyme red wine jus

**Pan-fried sea bream**  
braised baby gem, dill risotto, pesto dressing

**Roast topside of Shropshire beef**  
Yorkshire pudding, thyme roasted potatoes, rich pan gravy (£3 supplement)

**Lamb rump**  
mustard mashed potatoes, minted red wine sauce (£4 supplement)

**Roast loin of pork**  
roast potatoes, apple and cider sauce

**Bacon wrapped roast breast of free range turkey**  
roast potatoes, stuffing, cranberry jus

**Poached salmon fillet**  
crushed herb new potatoes, white wine cream sauce

**Herb crusted cod loin**  
saffron creamed potatoes, caper and sundried tomato dressing

**Roast duck breast**  
dauphinoise potatoes, redcurrant and thyme jus (£3.50 supplement)

## Desserts

**Lemon tart**  
mango sorbet, raspberry coulis

**Strawberry cheesecake**  
fresh berries

**Sticky toffee pudding**  
butterscotch sauce, vanilla ice cream

**Raspberry panna cotta**  
minted crushed raspberry compote

**Double chocolate brownie**  
vanilla ice cream

**Apple and sultana crumble**  
English custard

**Eton Mess**  
crisp meringue, cream and berries

**Lemon posset**  
mixed berry compote, shortbread

**Bread and butter pudding**  
orange Anglaise sauce

## Cheese Platter

British cheeses with grapes, celery, walnuts and crackers - £25 per table of 10

## Tea or Coffee & Mints are included

Add a selection of petits fours for £2.50pp

All prices include VAT and may be subject to alteration. Children under 12 are charged at £11 per head and a children's menu is available for under 5s. For information regarding allergens please ask a member of the team. Please note that menu choices are required two weeks prior to your meal.