



George Hotel

SWAFFHAM

Banqueting Menu Selection One £25.00

Your choice of Homemade Soup with Bread Roll & Butter

Cromer Crab Cakes on Crisp Leaves with a Chilli Dressing

Chicken Liver, Bacon & Cognac Pate with Crisp Salad & Melba Toast

Sweet Fan of Melon with a Duet of Fruit Coulis

~ooOoo~

Traditional Roast Norfolk Turkey with Homemade Stuffing, Chipolata & Gravy

Slow Roasted Belly of Pork, Crackling, Creamed Potato, Braised Red Cabbage & Pan Gravy

Grilled Sea Bass Fillets, Leek & Bacon Sauce, Crispy Julienne & Buttered New Potatoes

Roasted Peppers filled & baked with Spiced Vegetables Risotto Provençale

All served with fresh seasonal vegetables

~ooOoo~

Delicious Raspberry Pavlova

Toffee Apple Crumble Tart & Custard

Fresh Fruit Salad with Bucks Fizz Sorbet

Chocolate Profiteroles

Coffee & Chocolate Mints

~ooOoo~

Should you have any concerns or questions regarding **food allergies or food intolerances** please do not hesitate to get in touch and our Chef will be happy to help explain the ingredients



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Banqueting Menu Selection Three £ 30.00

Tian of Smoked Salmon with Cromer Crab & Prawns in a Marie-Rose Sauce
Warm Buffalo Mozzarella & Dressed Norfolk Tomato Stack with Avocado
Duck & Port Terrine with Cranberry & Pistachio, Tomato Chutney & Crisp Leaves
Pearls of Melon with Strawberries & Pink Gin & Tonic Jelly

~ooOoo~

Steamed Lemon Sole Roulade with Salmon & Spinach, on a light Seafood Bisque
Mustard & Herb Crusted Rack of Lamb, Boulangère Potatoes, Pan Gravy & Fresh Mint
Beef Wellington Wrapped in Pastry with Pancakes & Duxelles
served with a Madeira Reduction & Dauphinois Potatoes
Sweet Potato & Red Onion Marmalade Seeded Tartlet
Steamed Corn Fed Chicken served on Vegetable Ratatouille
Roasted Vegetable Stuffed Cous-Cous Peppers 'Provençale'

All served with fresh seasonal vegetables

~ooOoo~

Assiette of Strawberries, Daiquiri Panna Cotta & Vacherin
Crème Brulée, Toffee Fudge Ice Cream & Shortbread
Raspberry Tiramisu with Espresso Mascarpone Cream
Mrs Temples Cheese Selection
served with Gooseberry & Elderflower Jelly, posh Crackers & Grapes
Coffee & Chocolate Mints

~ooOoo~

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Banqueting Menu Selection Two £28.00

Traditional Prawn Cocktail, served on a Chiffonade of Iceberg Lettuce

Korean Chicken with Chilli, Sesame & Honey Toasted Onion Bread

Caramelised Onion & Goat's Cheese Tartlet with Baby Spinach

Port & Stilton Mushrooms in a Cream Sauce with Garlic & Herb Crostini

~ooOoo~

Traditional Roast Beef with Yorkshire Pudding & Pan Gravy

Baked Salmon Fillet & Dill Hollandaise, served with Asparagus & New Potatoes

Slow Braised Lamb Shank, in a Red Wine Jus, with Roasted Onion & Creamed Potatoes

Vegetable Ratatouille Crepinette, Glazed with Cheese

All served with fresh seasonal vegetables

~ooOoo~

Seasonal Strawberries & Cream

Your choice of Cheesecake

Baileys Cream, Lemon & Kiwi Fruit, or Chocolate & Orange

Banoffee Cream Tart

Lemon Meringue Pie

Coffee & Chocolate Mints

~ooOoo~

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