



THE
GEORGE

HOTEL & BEACH CLUB

Isle of Wight

AUTUMN PARTY MENU

Sweetcorn chowder - Asian flavours, charred corn & toasted ciabatta VE

Buffalo mozzarella - local mushrooms, madeira and a watercress pesto V GF

Chicken liver parfait - toasted brioche, flat parsley, pickled shallots & port dressing (GF available)

Smoked fish terrine - cucumber relish & toasted sourdough DF

Leek & potato hash - vegan style halloumi cheese, crispy leeks & mushroom ketchup VE

8oz hickory spiced lamb burger - sesame challah bun, kohlrabi slaw, local tomato, lettuce & seasoned fries (GF & DF available)

The George fish pie - local tomatoes, cucumber, dill, lemon & brown shrimps GF

Day boat catch - caper, parsley & lemon butter. charred potatoes & seasonal greens (GF available)

Apple tart - clotted cream and cider caramel sauce V

Panna cotta - poached blackberries & grappa GF

Dark chocolate tart - lime & crème fraiche

Pear & walnut cake - walnut crumble, pear puree, mascarpone and a chocolate ice cream V

£30.00 two courses

£35.00 three courses

allergies & intolerances - please speak to a member of the team and they will be happy to inform you of the ingredients in each dish

dishes may contain small pieces of shell or bone

V = vegetarian

VE = vegan

GF = gluten free

DF = dairy free