



THE
GEORGE

HOTEL & BEACH CLUB

Isle of Wight

NEW YEARS EVE at The George

To welcome

A selection of house cures with Island Bakers Bread

Served with a glass of Champagne from all of us

Cauliflower cheese arancini

Truffle hollandaise

xxx

Pan roasted fillet of sea bass

Sautéed pak choi & Thai mussels

Jerusalem artichoke risotto - roasted artichokes, parmesan & chives V

xxx

Aged Beef Wellington

Parsley pomme puree, wild mushrooms & roasted carrot, red wine sauce

Pumpkin cassoulet - white beans, chestnut mushroom & sourdough crumb V

xxx

Salted caramel and bitter chocolate tart

Glazed banana & peanut ice cream

£99 per guest & £45 for children under 12 years old

6pm - 9:30pm - 6/6:30pm tables are kindly requested back by 8pm

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

V = vegetarian

VE = vegan

GF = gluten free

DF = dairy free

RESERVATIONS ESSENTIAL—PLEASE CALL THE GEORGE HOTEL ON 01983 760331