



THE
GEORGE

HOTEL & BEACH CLUB

Isle of Wight

PARTY MENU

Roasted tomato soup - sun blushed tomato, basil & black olive with toasted sour dough VE

Buffalo mozzarella - spring salad of peas, fennel, local asparagus, mint & lemon V GF

Grilled mackerel - Grilled mackerel - salad of beetroot, horseradish crème fraiche & toasted hazelnut granola GF GF

Serrano ham - whipped green barn goats curd, charred apricot, crispy sage & madeira dressing GF

Risotto primavera - local asparagus, peas, grana padano, lemon & mint GF (V VE available)

The George fish pie - cheesy mash, garden salad with fennel, lemon & brown shrimp GF

8oz hickory spiced beef burger - sesame challah bun, monterey jack, fennel & apple slaw, barbecue sauce, lettuce & seasoned fries (GF DF available)

St. Austel Bay mussels - red thai curry, coconut, coriander & spring onion GF DF

Chocolate delice - caramel popcorn, caramelised banana & peanut GF

Apple tart - cider caramel sauce & vanilla ice cream V

Lemon curd pavlova - toasted almond & yoghurt sorbet V GF

Set vanilla crème anglaise - poached rhubarb, white chocolate & mint GF

£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