



Set menu at £30 per head

Starters

Tartare of dill cured and smoked salmon, cucumber vinaigrette,
quail egg

Galantine of chicken and truffles, radish salad, sherry aspic

Poached duck egg on creamed spinach crouton, tarragon and
soured cream sauce

Mains

Seared breast of duck in ginger and chive glaze, potato rosti

Beef cheek, caramelised baby onions, forest mushrooms, red wine
jus, parsley mash

Parcel of sole and tiger prawns, basil and tomato sauce, new
potatoes

Baked red pepper, with pine nut and risotto crumble, Parmesan
and fennel sauce

Desserts

Parfait of nougatine and candied fruit, raspberry sauce

Steamed sponge pudding, apple and lemon caramel

Duo of chocolate mousses, coffee anglaise

Trio of cheddar, stilton, reblechon. Grape and cherry salad



THE GEORGE INN
DORCHESTER
Sunday Menu

Starters

Cream of cauliflower soup with truffle oil	£4.50
Warm salad of chicken livers with walnut oil dressing	£7.50
Tartare of dill cured salmon with lime mayonnaise	£7.90
Goats cheese and onion Confit tart with balsamic salad	£6.95
Seared pigeon breast with vegetable salad And red wine vinaigrette	£7.90

Mains

Rare roast topside with red wine gravy	£10.50
Pink roast leg of lamb with rosemary gravy	£12.50
Roast Pork with sage sauce	£10.50
Served with roast potatoes, Yorkshire pudding, selection of seasonal vegetables and cauliflower cheese	
Escalope of Salmon with mussel and white wine sauce, new potatoes and seasonal vegetables	£13.95
Risotto of red pepper and mushroom with parmesan	£11.95

Desserts (all £5.50)

Sticky toffee pudding

Duo of chocolate mousses with rhubarb compote

Passion fruit and raspberry pannacotta

Trio of ice cream

Cheese selection of Abbaye Citeaux, Mature English Cheddar, Reblochon
Served with Quince jelly, grapes and crackers
£7.90



Senior Citizens Menu

Battered Cod with tartare Sauce, pea puree and Handcut Chips

Bangers and Mash with Onion Gravy

Scampi with Side Salad, Chips and Tartare Sauce

Soup of the Day with toasted home made bread (£4.50)

Pork stroganoff with vegetable rice

Goats cheese tart with caramilised onion and side salad

Smoked trout salad with lemon mayonnaise, beetroot, blood orange
And chickory

All Available at £6.95

**Only served at lunchtimes
Minimum age 65**



Bar & Baguettes

Sandwiches (white or brown) or baguette

(Only available lunchtime)

All served with side salad and crisps

Cheddar cheese and Pickle	£5.50
Steak baguette with fried onions	£8.95
Bacon, Brie and Cranberry	£5.50
Smoked Salmon and cream cheese	£7.95
Tiger Prawn and Marie Rose	£7.95
Sausage and brown sauce	£5.50

Cheese selection

Select four cheeses, served with Crackers and quince jelly

£9.95

Long Clawson Stilton

Blue-mould English cheese with a rich and mellow flavour and a piquant aftertaste

Mature Cheddar

A firm, cow's milk cheese made in England. Relatively hard and pale yellow.

Normandy Brie

The "Roi de Fromages", Normandy Brie is rich and fruity with a creamy texture.

Reblechon

French cheese from the Alps region of Haute-Savoie. It has a creamy, softer than Brie texture, a nutty after taste and a strong herbal aroma that is not for the timid.

Oxford Isis

Full fat soft cheese washed in honey and matured over a month, this is full flavoured and pungent with a distinct spicy tang.

College white

A Brie type white mould cheese that is made in the UK. It has a very strong flavour and a creamy consistency

Oxford Blue

A full fat soft blue cheese with a creamy consistency. A sharp clean flavour, salty and tangy.



A la Carte Menu

Starters

Parsnip, toasted almond and truffle oil soup served with home made bread	£4.50
Goats cheese and sweet onion tart on balsamic dressed leaves	£6.95
Warm salad of chicken livers with raspberry vinaigrette	£7.10
Smoked haddock on lambs tongue lettuce, red pepper and mango Salsa	£7.90 (s) £10.50 (m)
Tatare of cured salmon, dill mayonnaise	£7.90

Main courses

Battered cod and chips with tartar sauce and pea puree	£11.95
Grilled sirloin with tomato, flat mushroom garnish And hand cut chips	£18.95
Peppercorn sauce	£2.00
Stilton glazed	£2.50
Lamb burger on saffron roll with tatziki and spicy sausage Served with onion rings, fat chips and tomato relish	£11.95
Risotto of roast pepper and mushroom with parmesan	£11.95
Pork medallion, with baby onion sauce, potato gratin, fine beans and glazed carrots	£13.95
Babary duck breast in ginger and green peppercorn sauce	£16.50
Whole sole, lemon and parsley butter new potatoes, green veg	£14.00

Desserts (all £5.50)

Sticky Toffee Pudding

Peach cheesecake

Trio of ice cream

Passionfruit and raspberry panacotta

Cheese selection overleaf