

Finger Buffets

Minimum of 50 guests.

The finger buffets are available to guests wishing to extend their party into the evening.

It is an informal buffet and seating is provided for a limited number of guests.

Menu A

Selection of Sandwiches
(Tuna Mayonnaise, Cheese Savoury,
Honey Roast Ham, Roast Beef)

Egg Mayonnaise

Mini Pork Pies,

Homemade Quiche,

Sausage Rolls,

Chicken Goujons

Assorted Pizza Slices

BBQ Chicken Drumsticks,

Tortilla Chips and Dips

£13.95 per person

Menu B

Selection of Open Sandwiches
(Tuna Mayonnaise, Cheese Savoury,
Honey Roast Ham, Roast Beef)

Mini Pork Pies,

Cumberland Sausage Rolls,

Oriental Spring Rolls

Indian Samosa,

Homemade Quiche,

Cajun Salmon Goujons

Assorted Savoury Pastries

Fiery Chicken Wings

Tortilla Chips and Dips

£16.95 per person

Menu C

Danish Open Sandwiches

Tortilla Wraps, Duck & Hoisin, Chinese Chicken, Vegetable Stir-fry

Mini Beer Battered fish n Chips in a cone

Mini Shepherd Pies

Mini Yorkshires with Beef and Horseradish

Smoked Salmon Crostini

Mini Burger in a Bun

Goat Cheese Bruschetta

£19.50 per head

Drinks Packages

Bronze Package £12.50 per person

On Arrival - 1 Glass of Sherry or House Wine

With The Meal - 1 Glass of House Red or White

For the Toast - 1 Glass of Sparkling Wine

Gold Package £22.50 per person

On Arrival - 1 Glass of Kir Royale or Pimms

With The Meal - Half a bottle of Shiraz/Merlot or
Chardonnay

For the Toast - 1 Glass of Champagne

Silver Package £16.50 per person

On Arrival - 1 Glass of Bucks Fizz

With The Meal - 2 Glass of House Red or White

For the Toast - 1 Glass of Sparkling Wine

Non Alcoholic Package £9.95 per person

On Arrival - 1 glass of Fruit Juice or Soda

With the Meal - 1 glass of Non Alcoholic Wine

For The Toast - 1 glass of Non Alcoholic Sparkling
Wine



Function Menus & Drink Options



THE GEORGE HOTEL

PENRITH ★ ★ ★

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THE GEORGE HOTEL

PENRITH ★ ★ ★

Starters

Baked Field Mushroom	£6.25
Topped with ham and stilton served with a tomato and basil sauce	
Smoked Salmon Parcel	£6.95
Filled with Marie Rose prawns, dressed leaves, served with wholemeal bread and butter	
Chicken and Asparagus Terrine	£6.50
Served with red onion marmalade and Melba toast	
Crown of Melon	£5.75
Filled with summer fruits, raspberry sorbet and compote of berries	
Baked Goats Cheese and Parma Ham	£6.25
Set on a golden crouton, with a tomato and red onion salsa	
Marinated Rollmop Herring	£5.75
Crisp garden leaves, lemon mayonnaise and a wholemeal cob	
Smoked Mackerel Pâté	£5.75
Accompanied by horseradish sauce and crisp salad garnish	
Deep Fried Battered Brie	£6.25
Served with a cranberry compote and garden leaves	
Lightly Spiced Fishcakes	£5.95
Served with a sweet chilli dip	
Melon and Parma Platter	£6.50
Served with a raspberry vinaigrette	

Intermediates

Refreshing Fruit Sorbet	£3.25
Homemade Choice of Soup	£5.25
Topped with crisp croutons	

Main course

Baked Supreme of Chicken	£15.50
Filled with spinach, brie and tomato wrapped in bacon with a white wine cream	
Double Lamb Barnsley Chops	£15.50
Served with wholegrain mustard mash and roasted root vegetables with a red wine jus	
Traditional Beef Wellington	£23.50
Served with Dauphinoise potato and rich beef jus	
Medallions of Pork Fillet	£15.75
Served with a petit ratatouille, tomato and herb coulis, glazed with mozzarella	
Poached Fillet of Salmon	£15.75
On a panache of vegetables, with a butter cream sauce	
Mediterranean Vegetable Stack	£14.25
Slices of char-grilled vegetables draped in a tomato and garlic sauce	
Steamed Fillet of Haddock	£15.75
On a bed of creamy mash topped with a Cumbrian cheese rarebit, lightly poached egg and pesto dressing	
Strips of Chicken Stroganoff	£14.50
Served with strips of pepper, mushroom, onion and gherkin with a timbale of basmati rice	

Braised Lamb Shank	£16.75
Served with bubble and squeak potato with a red wine and rosemary jus	
Pan Fried Gressingham Duck Breast	£18.50
Vegetable stir-fry in a rich hoi sin sauce	
Oven Roasted Supreme of Chicken	£15.25
Marinated in honey and mustard on a leek and sun blushed tomato potato cake with a port wine jus	
Petit Pois Risotto	£13.95
Served with herb oil and parmesan crisp	
Selection of Cumbrian Roasts	£15.25
Choose from one of our locally sourced roasted joints: Lakeland lamb, roast beef, roast pork, roast turkey, honey glazed ham. All served with traditional trimmings	

Desserts

Warm Rhubarb and Berry Crumble	£5.25
Served with crème anglais	
Traditional Banoffee Pie	£5.50
Smothered in clotted cream	
Cheese and Biscuits	£6.75
Comprising of generous wedges of local cheeses accompanied by celery and grapes	
Baked White Chocolate Torte	£5.75
Served with chocolate sauce and Chantilly cream	
Strawberry Shortbread	£5.25
A tower of shortbread biscuit layered with thick Lakeland cream and strawberries	
Rum and Raisin Cheesecake	£5.75
Served with clotted cream	
Homemade Profiteroles	£5.25
Filled with crème patisserie, smothered in butterscotch sauce	
Knickerbocker Glory	£6.25
Served with The Lakes vanilla ice-cream with fruit compote and coulis	
Tea and Coffee with mints	£2.25
with petit fours	£3.75

Nibbles

Big Greek green olives stuffed with proper Red Pepper
Bombay Spice Mix
Kiln Roasted & Salted Californian Almonds
Silverskin Onions

The above selection placed conveniently for your guests **£3.95 per person**

Canapé Selection

Cumbrian Rare Bit, Chicken Liver Parfait, Pizza Rounds, Miniature Cottage Pies, Pigs in Blankets, Smoked Salmon & Egg Mayonnaise Bites, Meatball and Chorizo Skewers, Black pudding and Apple, Goats Cheese Fritters

Selection of 3 Canapés £5.95
Selection of 4 Canapés £6.95
Selection of 5 Canapés £7.95

Set Menu 1

Crown of Melon
Filled with summer fruits, raspberry sorbet and compote of berries
Baked Supreme of Chicken
Filled with spinach, brie and tomato wrapped in bacon with a white wine cream
A selection of seasonal vegetables and potatoes
Strawberry Shortbread
A tower of shortbread biscuit layered with thick Lakeland cream and strawberries
Freshly Brewed Tea, Coffee with Mints

£22.50 per person

Set Menu 2

Chicken and Asparagus Terrine
Served with red onion marmalade and Melba toast
Selection of Cumbrian Roasts
Choose from one of our locally sourced roasted joints: Lakeland lamb, roast beef, roast pork, roast turkey, honey glazed ham. All served with traditional trimmings
A selection of seasonal vegetables and potatoes
Warm Rhubarb and Berry Crumble
Served with crème anglais
Freshly Brewed Tea, Coffee with Mints

£23.50 per person

Set Menu 3

Baked Goats Cheese and Parma Ham
Set on a golden crouton, with a tomato and red onion salsa
Pan Fried Gressingham Duck Breast
Vegetable stir-fry in a rich hoi sin sauce
A selection of seasonal vegetables and potatoes
Rum and Raisin Cheesecake
Served with clotted cream
Freshly Brewed Tea, Coffee with Mints

£26.50 per person

Set Menu 4

Smoked Salmon Parcel
Filled with Marie Rose prawns, dressed leaves, served with wholemeal bread and butter
Traditional Beef Wellington
Served with Dauphinoise potato and rich beef jus
A selection of seasonal vegetables and potatoes
Homemade Profiteroles
Filled with crème patisserie, smothered in butterscotch sauce
Freshly Brewed Tea, Coffee with Fudge

£28.50 per person

Set Menu 5

Melon and Parma Ham Platter
Served with a raspberry vinaigrette
Tomato and Roasted Red Pepper Soup
Topped with a carrot crisp
Gala Buffet:
Roasted Locally Sourced Beef with Yorkshire Pudding
Roasted Honey Glazed Ham
Dressed Whole Salmon
Fruits of the Sea Platter
Homemade Coleslaw
Rice and Prawn Salad
Savoury Pasta Salad
Mixed Leaf Salad
Tomato and Red Onion Salad
Warm New Potatoes with Parsley Butter

Selection of Pickles and Sauces

Selection of Fresh Breads

Panache of Seasonal Vegetables

Traditional Banoffee Pie
Smothered in clotted cream

Cheese Board and Biscuits
A selection of Cumbrian cheeses

Seasonal Fruit Pavlova
Bound together with thick Lakeland cream

Freshly Brewed Tea, Coffee with Petit Fours

£30.50 per person

Menus can be designed to your liking by our Head Chef please ask for further details.
Vegetarian options are always catered for

