



  
THE GEORGE  
- HOTEL -  
★ ★ ★



Christmas 2023

T: 01768 862696 | E: [info@thegeorgehotelpenrith.co.uk](mailto:info@thegeorgehotelpenrith.co.uk) | W: [www.thegeorgehotelpenrith.co.uk](http://www.thegeorgehotelpenrith.co.uk)







# Seasons Greetings

FROM ALL THE STAFF AT THE GEORGE HOTEL

As the nights draw in and the winter winds bring a dusting of pure, white snow over the landscape, you can be assured that there will be nowhere more magical than The George Hotel this Christmas season.

Explore the winter wonderland 'Eden Valley & The Lake District' from The George Hotel, Penrith.

Few hotels can offer the unique position of The George Hotel, where the old world charm of this 300 year old Grade 2 listed building is complemented by comfortable accommodation and warming features.

Good food is always an important ingredient for the perfect festive celebration, our talented chefs have created delicious menu's including some contemporary dishes as well as traditional favourites.

Our dedicated staff will be on hand, working hard to make your Christmas everything you wish for -Whether it's an intimate dinner for two, parties with friends and colleagues, a traditional meal with your family or enjoying a Christmas day to remember, you will not be disappointed.

*We look forward to welcoming you to The George Hotel this festive season.*

Best Wishes,

*John Dawes*

John Dawes, General Manager, The George Hotel



# FESTIVE AFTERNOON TEA

*Inclusive of a glass of warm, Mulled Wine*

SERVED DAILY FROM 12PM UNTIL 4PM | FROM 13TH NOVEMBER 2023 - 1ST JANUARY

★ Enjoy a selection of festive treats including scones with strawberry jam and clotted cream, a selection of cakes, mince pies, sandwiches and your choice of tea / coffee.

£24.95pp

BOOKING ESSENTIAL

★  
ADD A 200ML  
BOTTLE OF  
FIZZ FOR  
£6.95PP





# FIRESIDE MENU

SERVED DAILY BETWEEN 12.00PM – 6.00PM, MONDAY – SATURDAY  
FROM THE 13TH NOVEMBER 2023 TO 1ST JANUARY 2024 INCLUSIVE

## TO EAT

THE GEORGE CHRISTMAS RAREBIT £8.95  
*Cheddar Cheese, Local Christmas Ale & mustard mix on toasted muffins,  
streaky bacon, festive chutney and French fries*

*Add soup for £2.50*

TURKEY, CRANBERRY AND STUFFING SANDWICH / TOASTED £8.75  
*Festive Chutney and French fries*

PIGS IN BLANKETS £7.00  
*Spicy tomato chutney*

## TREATS

TWO MINCE PIES £4.50  
*With brandy cream*

TWO CRUMPETS £5.50  
*With rum butter*

CLASSIC CHRISTMAS PUDDING £7.00  
*With brandy cream*

## FESTIVE DRINKS

LARGE HOT ORANGE AND APPLE JUICE £4.00  
*With cinnamon*

MULLED WINE  
*(Large) £6.00 (Small) £5.00*

LARGE MINT HOT CHOCOLATE £4.50

## ALCOHOL ICE TICKLE SMOOTHIES

BAILEYS IRISH CREAM, VANILLA ICE CREAM £8.95  
*Shortbread crumb, topped with cream and chocolate shavings*

JAMESONS IRISH WHISKEY £8.95  
*Vanilla ice cream, shortbread crumb, topped with cream and orange crisp*

SPICED RUM, VANILLA ICE CREAM £8.95  
*Shortbread crumb, topped with cream and gingerbread drizzle*





# FESTIVE MENU

SERVED DAILY BETWEEN 12.00PM – 9.00PM, MONDAY – SATURDAY  
FROM THE 13TH NOVEMBER 2023 TO 1ST JANUARY 2024 INCLUSIVE

## TO START

HOMEMADE SOUP OF THE DAY (GF) (VE)  
*Sourdough roll*

PEA CROQUETTES (VE)(GF)  
*Pea shoots & spicy chutney*

CHICKEN LIVER PATE  
*Toasted sourdough & farmhouse Chutney*

HALLOUMI FRIES (GFO)  
*Sweet chilli sauce*

SWEET POTATO & BEETROOT FALAFEL BITES (VE)  
*Hummus, mixed salad*

## MAIN COURSE

ROAST TURKEY (GFO)  
*Streaky bacon, Cumberland pork chipolata, Sage & onion stuffing & red wine jus*

LAKELAND ROAST BEEF (GFO)  
*Beef jus, Yorkshire pudding*

PAN FRIED COD FILLET (GF)  
*Garlic butter sauce*

MORROCAN NUT ROAST (VE)  
*Vegetarian gravy*

STEAK PIE  
*Beef Gravy*

VEGETABLE WELLINGTON  
*Vegetarian gravy*

*All main courses above are served with creamy mash, roast potatoes, honey roasted parsnips, sprouts & red cabbage.*

WHITBY SCAMPI  
*Garden peas, homemade tartare sauce, garlic & rosemary chips*

BATTERED HADDOCK  
*Mushy peas, homemade tartare sauce, garlic & rosemary chips*

10oz SIRLOIN STEAK (£5 supplement)  
*Cherry tomatoes, flat mushroom, garlic & rosemary chips*

## DESSERTS

STICKY TOFFEE PUDDING (GFO)  
*Butterscotch sauce, vanilla ice cream*

CHOCOLATE TORTE (GF)  
*Coulis, Ice Cream*

CHEESECAKE OF THE DAY (GFO)  
*Raspberry Coulis, English lakes ice cream*

CHEESE AND BISCUITS  
*Local Chutney, grapes, celery*

CLASSIC CHRISTMAS PUDDING  
*With brandy sauce*

*Food Allergies and Intolerances*

*If you have any concerns relating to the allergens detailed below, please speak to our Duty Manager prior to ordering: Celery, Cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide (sulphites). (GFO)- gluten free option available (VE)- vegan, (GF)- gluten free.*

1 COURSE  
£19.00

2 COURSES  
£26.00

3 COURSES  
£33.00



# CHRISTMAS DAY MENU

SERVICE FROM 12.00 NOON – 2.00PM BOOKING ESSENTIAL

## TO START

DUCK & ORANGE PATE  
*Cherry jam compote, mixed salad, toasted rye bread*

SMOKED SALMON GRAVALAX  
*Toasted sourdough, beetroot & vodka crème fraiche*

GOATS CHEESE, PEAR & WALNUT TARTINE  
*Balsamic glaze dressing, micro herbs*

## INTERMEDIATES

CIDER & ONION SOUP  
*Cheese & apple crouton*

## FOLLOWED BY

LEMON SORBET

## MAINS

ROASTED CROWN OF LAKELAND TURKEY  
*Streaky bacon Cumberland pork chipolata, sage & onion stuffing, pan gravy*

LAKELAND ROAST BEEF  
*Fondant potato, beef jus, Yorkshire pudding*

PAN FRIED COD FILLET  
*Buttered crushed new potatoes, chorizo & beetroot salsa*

MOROCCAN NUT ROAST  
*Vegan gravy, fondant potato, roasted parsnips & red cabbage*

## DESSERT

CLASSIC CHRISTMAS PUDDING  
*Brandy sauce, red currants*

GINGERBREAD & ORANGE CHEESECAKE  
*Mango coulis, vanilla ice cream*

LOCALLY SOURCED CHEESE & BISCUITS  
*Local spicy chutney, grapes, celery, biscuits*

TEA, COFFEE AND A MINCE PIE

PER HEAD, PER ADULT £80.00 | PER CHILD UNDER 12 YEARS OF AGE £17.00  
(CHILDRENS CHRISTMAS MENU ON REQUEST) PER CHILD OVER THE AGE OF 12 £40

*Food Allergies and Intolerances*

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# FESTIVE PARTY NIGHT BED & BREAKFAST SPECIAL

*Party the night away and stay...*

STAY OVER AND ENJOY A TRADITIONAL CUMBRIAN BREAKFAST

*From Only*  
£49.00pp

Offer available: 1st December, 8th December, 9th December  
15th December, 16th December, 22nd December, 23rd December

## BOOKING ESSENTIAL

*T&C's apply. Please always book direct for the best possible rates and rewards.*





# PARTY NIGHTS

*Party the night away...*

## FESTIVE PARTY NIGHTS INCLUDING

- A DELICIOUS 3 COURSE MEAL
- MUSIC FROM OUR RESIDENT DJ!

1st December, 8th December, 9th December  
15th December, 16th December, 22nd December, 23rd December.

**£39.50pp**

## BOOKING ESSENTIAL

*T&C's apply. Please note if guests cancel within 28 days prior to the Festive Party Night date, the ticket value will be reimbursed within a voucher format to be used within 12 months at The George Hotel*

WHY NOT  
STAY THE  
NIGHT?





# PARTY NIGHTS MENU

## TO START

HOMEMADE SOUP OF THE DAY (GF)(VE)  
*Sourdough roll*

PEA CROQUETTES (VE)(GF)  
*Pea shoots & spicy chutney*

CHICKEN LIVER PATE  
*Toasted sourdough & farmhouse Chutney*

HALLOUMI FRIES (GFO)  
*Sweet chilli sauce*

## TO FOLLOW

ROASTED TURKEY (GFO)  
*Streaky bacon, Cumberland pork chipolata, Sage & onion stuffing & red wine jus*

LAKELAND ROAST BEEF (GFO)  
*Beef jus, Yorkshire pudding*

PAN FRIED COD FILLET (GF)  
*Garlic butter sauce*

MORROCAN NUT ROAST (VE)  
*Vegetarian gravy*

*All main courses above are served with creamy mash, roast potatoes, honey roasted parsnips, sprouts & red cabbage.*

## TO FINISH

XMAS PUDDING (GFO)  
*Brandy sauce*

CHOCOLATE TORTE (GF)  
*Coulis, Ice Cream*

CHEESECAKE OF THE DAY (GFO)  
*Raspberry Coulis, english lakes ice cream*

CHEESE AND BISCUITS  
*Local Chutney, grapes, celery*

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25 NOVEMBER 2023

AFTER DARK MURDER MYSTERY EVENTS PRESENT A FESTIVE

# MURDER MYSTERY

3 COURSE DINNER + DICKENSIAN CRIME | £39.50PP

Let us transport you back to Victorian England for our Dickensian Christmas Crime and a delicious 3 course dinner, where your favourite characters come to life... and at least one of them ends up dead!

Booking is essential,  
contact Reception  
on 01768 862696

ARRIVAL: 7PM,  
3 COURSE MEAL: 7.30PM

Ts & Cs: If the hotel has to cancel the event (s) due to unforeseen circumstances, all tickets will be fully refunded within 28 days. Please note, if guests cancel within 28 days of the event (s) taking place, no refund will be given.



## Dickensian CHRISTMAS CRIME

CHRISTMAS MURDER MYSTERY

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# MURDER MYSTERY MENU

## TO START

HOMEMADE SOUP OF THE DAY (GF)(VE)  
*Sourdough roll*

PEA CROQUETTES (VE)(GF)  
*Pea shoots & spicy chutney*

CHICKEN LIVER PATE  
*Toasted sourdough & farmhouse Chutney*

HALLOUMI FRIES (GFO)  
*Sweet chilli sauce*

## TO FOLLOW

ROASTED TURKEY (GFO)  
*Streaky bacon, Cumberland pork chipolata, Sage & onion stuffing & red wine jus*

LAKELAND ROAST BEEF (GFO)  
*Beef jus, Yorkshire pudding*

PAN FRIED COD FILLET (GF)  
*Garlic butter sauce*

MORROCAN NUT ROAST (VE)  
*Vegetarian gravy*

*All main courses above are served with creamy mash, roast potatoes, honey roasted parsnips, sprouts & red cabbage.*

## TO FINISH

XMAS PUDDING (GFO)  
*Brandy sauce*

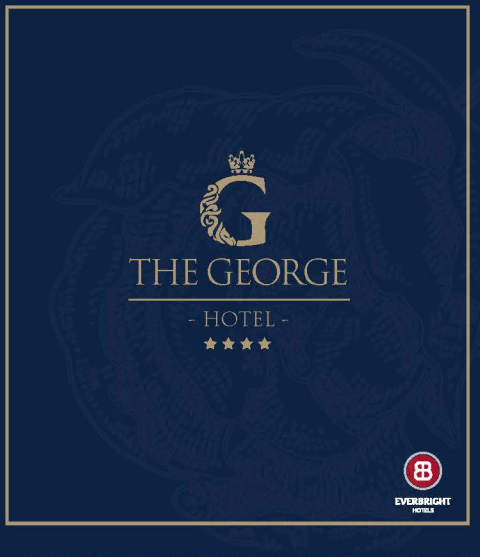
CHOCOLATE TORTE (GF)  
*Coulis, Ice Cream*

CHEESECAKE OF THE DAY (GFO)  
*Raspberry Coulis, english lakes ice cream*

CHEESE AND BISCUITS  
*Local Chutney, grapes, celery*

*Food Allergies and Intolerances: If you have any concerns relating to the allergens detailed below please speak to our Duty Manager prior to ordering: Celery, Cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide (sulphites).*





RECEIVE  
25%  
OFF YOUR  
FOOD BILL



# DISCOUNT VOUCHER

Please bring this Voucher along in January / February 2024  
and receive 25% off your food bill when each guest has a minimum of two courses each when  
dining from our selected menu.

AVAILABLE MONDAY – FRIDAY

Terms and Conditions apply, Management decision is final. Offer applies towards food only, drinks not included.

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