



THE GEORGE HOTEL

PRIVATE DINING INFORMATION

Personal Advisor

For any private dining event at the George, you have a personal advisor, Kathryn Joseph at your disposal. This means throughout the preparations for your function, be it large or small, you have expertise on hand to advise and offer help and suggestions as well as, from a practical point of view, one point of contact throughout the organisation process!

Kathryn will be on hand to advise you on table plans and arrangements, flowers, evening entertainment or overnight accommodation, as well as the detailed timing arrangements for the evening. Helen Heywood, Chef, will also be available to discuss your individual menu requirements.

Private House Parties

What better way of ensuring total privacy for your celebrations together with enhanced comfort for your guests than taking the George for your use exclusive House Party?

This ensures that only your party will have use of the hotel facilities, public areas and bedrooms during your stay from the time your function is booked to arrive until after breakfast the following morning and of course you will have the George team at your disposal.

You must guarantee that your party will book all the bedrooms, the cost of which can be met by you in entirety on behalf of your guests or your guests can pay for the rooms they have occupied on departure in the normal way, the choice is yours.

The cost of exclusive use is additional to the charge we make for the bedrooms and function costs and guarantee that the George will be exclusively at your disposal. Functions taking place in the evenings which feature music or entertainment at any stage will only be accepted on an exclusive use basis; only in this way can we ensure the comfort of your party and that of other hotel guests.

Exclusive use costs in addition to all other accommodation and function costs:

	Sunday-Friday	Saturday
1st November 2012 - 31st March 2013	£950	£1225
1st April 2013 - 31st October 2013	£1250	£1600

The George is a non-smoking hotel throughout.

The Courtyard Suite

The Courtyard suite overlooks the patio, access to which can be gained through French doors for a private and idyllic setting for pre-dinner receptions on summer evenings. Accommodating up to 70 for a formal dinner setting, or 100 for a canapé or finger buffet reception, the Courtyard Suite is private and secluded with the adjacent Boardroom, available for pre-dinner drinks receptions as well.

A variety of table settings are possible, including round tables at extra charge (for a maximum of 50 persons), Kathryn Joseph will be able to offer advise on this aspect of your function.

The Boardroom

The Boardroom is a private room overlooking the Courtyard and is located to the rear of the George. Quiet and secluded it makes an ideal venue for both smaller gatherings and business groups where privacy is important. The Boardroom can be used as a reception venue prior to dinners being held in the Courtyard Suite. In the summer months the French windows can be opened allowing pre-dinner drinks to be taken on the open courtyard.

The Boardroom can accommodate up to 25 persons for dinner.

Location

- By Rail
 - 3 hours from London St Pancras via Sheffield
 - 20 minutes from Sheffield Station
 - 5 minute walk from Hathersage Station
- By Road
 - 3 hours from London via M1 - Junction 29
 - 30 minutes from Sheffield on A625
- Airports
 - The George Hotel is located about 1 Hour from both Manchester and East Midlands Airports.

Private Dining Sample Menus – For ten guests or more

Our menus are essentially suggestions and reflect the style of food and produce which has built the reputation of the George, winning two AA rosettes. Should you have any specific ideas, Helen is always happy to accommodate, assuming of course that it is practical to do so.

Experience tells us that the quality of both food and service can be best achieved for functions when all the party dines from a single common menu. From your point as an organiser it becomes an impossible task to take into account every persons likes and dislikes - you will have to choose on their behalf, but this is perfectly normal when organising a function.

Starters

- Slow roast crispy duck, cucumber, spring onion and lime salad, coriander pesto
- Home roast smoked salmon with an orange and dill salad, mustard seed dressing
- Warm chicken Caesar salad, with crispy pancetta
- Char grilled king prawn brochettes, potato and avocado salad, sweet pepper dressing
- Sweet a and sticky pork, oriental, roasted cashew nuts
- Chicken date and brandy terrine, red onion marmalade, toasted brioche
- Smoked haddock and potato soup finished with parsley oil
- Thai noodle broth with shredded beef and pak choi

Main Courses

- Roast saddle of Castlegate lamb, apricot and loveage stuffing, roast potatoes and vegetables
- Breast of chicken roasted with tarragon and garlic, roast potatoes, vegetables, red wine sauce
- Pan roast chicken breast, black pudding mash, savoy cabbage, Madeira sauce
- Poached fillet of salmon, steamed asparagus, minted new potatoes, hollandaise sauce
- Roasted breast of Gressingham duck, fondant potato, buttered greens, port wine sauce
- Castlegate beef, braised with stout and root vegetables, horseradish mash, green beans
- Herb stuffed and slow roasted pork belly, braised red cabbage, roast potatoes, cider gravy
- Derbyshire venison, red wine and cranberry casserole, puff pastry lid, roast squash

Sweets

- Iced raspberry ripple parfait with raspberry sauce and tuille biscuit
- Our own syrup sponge with warm vanilla custard
- Dark chocolate tart with chocolate sauce and Baileys ice cream
- Warm plum and almond tart, red wine plum sauce and clotted cream
- Caramelised apple strudel, toffee sauce, cider sorbet
- Baked American cheesecake with blueberry compote
- Seasonal berries with strawberry sauce and vanilla ice cream

~ Choose 3 courses from the above menu for **£45.00** or 4 courses for **£52.00** (Prices include coffee and VAT) ~

- Homemade petit fours with coffee £3.95 per person

Something extra special...

- Panfried Scottish queen scallops with a saffron risotto and lemon oil dressing
- Tomato consomme, with soft-boiled quail's eggs and fresh dill
- Roast breast of Gressingham duck with fondant potato, braised savoy cabbage and a port and juniper sauce
- Chocolate souffle pudding with mocha sauce and sugared almonds
- A choice of cheeses from our cheese menu with walnut and raisin bread, apples, celery and grapes
- Fresh filter coffee and petit fours

~ **The Five Course Extra Special Menu is £65.00 including VAT** ~

A 5% service levy is added to all accounts to be distributed directly to staff.