

The George is the perfect place to get your Christmas celebrations off to the best possible start.

Our staff will be on hand to make sure that you and your family or friends have a meal to remember.

All Dinner menus are available from December 1st through to December 24th Inclusive.

**So Don't delay  
book your table now.**

For further Details on our Evening Meal Arrangements

**Tel: 01674 675050**

or e-mail us at  
[reception@thegeorge-montrose.co.uk](mailto:reception@thegeorge-montrose.co.uk)

*Christmas  
at the  
George Hotel*



## The George Hotel

Not only are we the perfect place to begin your Christmas celebrations, we are the perfect location for your celebrations all year round. From an intimate family meal or a 50th birthday party to Weddings with up to 120 guests. Our garden is most idyllic for your ceremony and those beautiful wedding shots.

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At the George we have 25 en-suite rooms, a modern restaurant and cosy lounge bar offering an extensive menu along with a superb variety of fine wines, malt whiskies and a full range of spirits. We have various choice of draught beers and ensure we have a cask ale on tap too.

There are various soft drinks and coffees to choose from to ensure we cater for everyone.

**T:** 01674 675050

**E:** [reception@thegeorge-montrose.co.uk](mailto:reception@thegeorge-montrose.co.uk)

**W:** [www.thegeorge-montrose.co.uk](http://www.thegeorge-montrose.co.uk)

**F:** [www.facebook.com/GeorgeHotelMontrose](https://www.facebook.com/GeorgeHotelMontrose)

## The George Hotel Hogmanay Party

Disco & Stovie supper  
Music from 8.00pm - 1.00am

Tickets £25.00 per person



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**A big thank you to our suppliers,**  
Turrieff's of Montrose, Scott Brothers Butchers,  
Gourline Fish Merchants & IM Foods for  
supplying our fresh produce throughout  
the year and during the festive period.

*The George Hotel*



## Booking/Confirmation Form Christmas Day, December 25<sup>th</sup> 2023

Sitting Required - 1.00pm ☐ 2.30pm ☐

No of Adults ..... @ £67.50 pp, total cost £ .....

No of under 12's ..... @ £32.95 pp, total cost £ .....  
(Please Supply the names and ages of each child for their gift)

No of under 5's ..... Free of charge  
(Please Supply the names and ages of each child for their gift)

Total covers ..... Total cost £ .....

**A non-refundable deposit of £20.00 per person  
is required at time of reservation.  
Full payment required before or on 12th December**

Name and address .....  
.....  
.....  
.....  
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Contact Telephone No. ....

e-mail address .....

Signature .....

**All children will receive a gift from Santa**

## Christmas Menu 2023

Chef's Soup of the day  
Smoked Haddock Pate w Oatcakes  
Creamy Garlic Mushrooms topped with Stilton  
(vegan alternative available)  
Pork Terrine  
Melon strips w Prosciutto Ham & Cranberry  
& Balsamic dressing

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Roast Turkey & Trimmings  
Roast Beef & Yorkshire Pudding  
Parisienne Chicken  
Haddock w creamy potato & bacon sauce  
Mixed Mushroom Risotto w Garlic Ciabatta (Ve)  
Camembert, Fig & Onion Tart  
Served with Roast & Colcannon Potatoes,  
Mashed Turnip & Carrots & Brussel Sprouts

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Black Forest Dessert (GF, VE)  
Jamaican Ginger Cake & Orange Trifle  
Trio of Desserts  
(White Chocolate & Mint Brulee, Rum & Raisin  
Ice Cream on a bed of Oreo Crumb,  
Lemon Drizzle Cake or Red Velvet Cake)

Raspberry Crumble Tart  
Christmas pudding w Rum Sauce

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Tea & Coffee with After Dinner mint

**2 course - £24.95**

**3 course - £32.95**

**Served 1st - 24th December by reservation only**

Menu may be subject to change



## Senior Citizens Menu

Chef's Soup of the day  
Smoked Haddock Pate w Oatcakes  
Creamy Garlic Mushrooms topped with Stilton  
(vegan alternative available)  
Melon strips w Prosciutto Ham & Cranberry  
& Balsamic dressing

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Roast Turkey & Trimmings  
Roast Beef & Yorkshire Pudding  
Haddock w creamy potato & bacon sauce  
Mixed Mushroom Risotto w Garlic Ciabatta (Ve)  
Camembert, Fig & Onion Tart

Served with Roast & Colcannon Potatoes,  
Mashed Turnip & Carrots & Brussel Sprouts

\*\*

Black Forest Dessert (GF, VE)  
Jamaican Ginger Cake & Orange Trifle  
Trio of Desserts  
(White Chocolate & Mint Brulee, Rum & Raisin  
Ice Cream on a bed of Oreo Crumb,  
Lemon Drizzle Cake or Red Velvet Cake)

Raspberry Crumble Tart  
Christmas pudding w Rum Sauce

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Tea & Coffee with After Dinner mint

2 course - £19.95

3 course - £27.95

Served 1st - 24th December by reservation only

Menu may be subject to change

## Christmas Day Menu

Chef's Soup of the day  
Pork Terrine  
Melon strips w Prosciutto Ham & Cranberry  
& Balsamic Dressing  
Smoked Salmon w Horseradish infused Crème Fraiche  
on a bed of Salad leaves & Beetroot  
Garlic Infused Cheese stuffed Portobello Mushroom (Ve)

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Roast Turkey & Trimmings  
Roast Sirloin w Yorkshire Pudding & Onion Gravy  
Chicken Wrapped in Bacon w Cranberry & Red Wine Sauce  
Salmon w Ginger Chilli Lime Dressing  
Mixed Mushroom Risotto w Garlic Ciabatta (Ve)

Served with Roast & Colcannon Potatoes,  
Mashed Turnip & Carrots & Brussel Sprouts

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Black Forest Dessert (GF, VE)  
Jamaican Ginger Cake & Orange Trifle  
Trio of Desserts  
(White Chocolate & Mint Brulee, Rum & Raisin Ice Cream  
on a bed of Oreo Crumb, Lemon Drizzle Cake  
or Red Velvet Cake)

Raspberry Crumble Tart  
Christmas pudding w Rum Sauce

Tea & Coffee with After Dinner mint

Menu may be subject to change