



**THE GEORGE  
HOTEL**

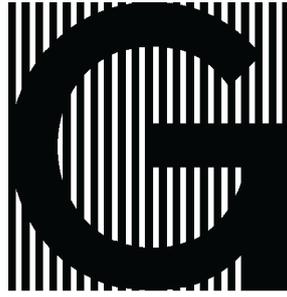
## F U N C T I O N   P A C K

Thank you for your inquiry into hosting a function at The George Hotel. The following guidelines outline how to select a menu and/or canapes for your function. The function menu is applicable for a minimum of 10 people.

Please select ONE or TWO options from the main section, and ONE of each side (1 salad, 1 flat bread, 1 side potatoes) per main selection.

We will require your menu and/or canape selection a minimum 7 days prior to your function date. Please notify us of any special dietary requirements when finalising your menu selection.

We look forward to hosting your function at The George Hotel, feel free to contact either Matt or Jess on (02) 6331 3399 if you have any questions.



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## FUNCTION MENU

\$35 per person.

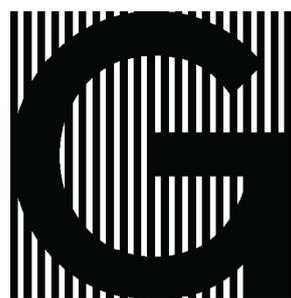
Roast whole lemon chicken with a tarragon buttermilk dressing.

6 hour slow braised lamb shoulder with chimmi churri.

Herb crusted barramundi with apple cider pea and mint vinnigertte.

Roast loin of pork with fried sage, apple ginger, and light soy dressing.

Baked salmon fillet with caper and parsley relish.



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## SALADS

Toasted almond, ricotta lemon and green bean salad.

Warm tuscan bread salad, cherry tomato, basil, olives and capsicum.

Rocket, pinenut and shaved parmesan salad with a balsamic reduction.

Fresh herb garden tossed salad.

## HOUSE MADE FLAT BREADS

Saute potato and rosemary

Mushroom, rocket and feta

Cherry tomato olive and basil

Caramelised onion and sage

## SIDE POTATOES

Pommes dauphine

Minted Chat Potato

Duck Fat Roast Potato Thyme

Saffron and Parsley boiled Potato