



THE GEORGE

- HOTEL -



EVERBRIGHT
HOTELS

Christmas 2024

T: 01768 862696 | E: info@thegeorgehotelpenrith.co.uk | W: 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

FROM 11TH NOVEMBER 2024 TO 2ND JANUARY 2025

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.

£27.50pp

Add a 200 ml bottle of fizz for £8.50pp

Add a 175 ml glass of warm mulled wine for £5.00pp

Or give yourself a festive treat and add a 250 ml glass of warm mulled wine for £6.00pp

BOOKING ESSENTIAL



FIRESIDE MENU

SERVED DAILY BETWEEN 12.00PM – 6.00PM, MONDAY – SATURDAY
FROM THE 11TH NOVEMBER 2024 TO 2ND JANUARY 2025 INCLUSIVE

TO EAT

THE GEORGE CHRISTMAS RAREBIT £9.50
Cheddar Cheese, Local Christmas Ale & mustard mix on toasted bread,
streaky bacon, festive chutney and French fries

Add soup for £3.00

TURKEY, CRANBERRY AND STUFFING SANDWICH / TOASTED £9.50
Festive Chutney and French fries

PIGS IN BLANKETS £7.50
Spicy tomato chutney

TREATS

TWO MINCE PIES £4.75
With brandy cream

TWO CRUMPETS £5.75
With rum butter

CLASSIC CHRISTMAS PUDDING £8.00
With brandy cream

FESTIVE DRINKS

LARGE HOT ORANGE AND APPLE JUICE £4.50
With cinnamon

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

LARGE MINT HOT CHOCOLATE £5.50
Cream, marshmallows and maltasers

ALCOHOL ICE TICKLE SMOOTHIES

BAILEYS IRISH CREAM, VANILLA ICE CREAM £9.95
Shortbread crumb, topped with cream and chocolate shavings

JAMESONS IRISH WHISKEY £9.95
Vanilla ice cream, shortbread crumb, topped with cream and orange crisp

SPICED RUM, VANILLA ICE CREAM £9.95
Shortbread crumb, topped with cream and gingerbread drizzle



FESTIVE MENU

1 COURSE £19.00 | 2 COURSES £26.00 | 3 COURSES £33.00

SERVED DAILY BETWEEN 12.00PM – 9.00PM, MONDAY – SATURDAY
FROM THE 11TH NOVEMBER 2024 TO 2ND JANUARY 2025 INCLUSIVE

STARTERS

HOMEMADE TOMATO & ROASTED RED PEPPER SOUP

Sourdough roll

CHICKEN LIVER, BRANDY & CRANBERRY PATE

Toasted sourdough, spicy tomato chutney, pea shoots

PEA & POTATO CROQUETTES

Homemade tartare sauce, pea shoots

FLORENTINE FISHCAKE

Sweet chilli sauce, pea shoots

GRILLED GOATS CHEESE

Pea shoots, red onion marmalade, balsamic glaze

MAINS

ROAST TURKEY

Pigs in blanket, sage & onion stuffing & red wine jus

MARINATED LAMB RUMP

Redcurrant jus

PAN FRIED SALMON FILLET

Lemon butter sauce

CHARGRILLED BACON CHOP

Honey mustard gravy

STEAK PIE

Beef gravy

VEGETABLE WELLINGTON

Vegetarian gravy

QUORN FILLETS

Vegan gravy

All mains above served with creamy mash potato, roast potatoes, honey roasted parsnips, sprouts & red cabbage.

WHITBY SCAMPI

Garden peas, homemade tartare sauce, chips

BATTERED HADDOCK

Mushy peas, homemade tartare sauce, chips

DESSERTS

HOMEMADE BAILEYS & CHOCOLATE BREAD & BUTTER PUDDING

Custard

XMAS PUDDING

Redcurrants, brandy sauce

HOMEMADE STICKY TOFFEE PUDDING

Butterscotch sauce, laces vanilla ice cream

CHEESECAKE OF THE DAY

Raspberry coulis, laces ice cream

FLOURLESS CHOCOLATE TORTE

Double cream, shortbread crumb

CHRISTMAS DAY MENU

SERVICE FROM 12.00 NOON – 2.00PM BOOKING ESSENTIAL

START

HAM HOCK TERRINE
Toasted sourdough, peashoot & apple salad

SALMON GRAVALAX
Pickled cucumber, beetroot crème fraiche

GRIDDLED PEARS (V)
Crumbled goats cheese, hazelnut dressing, watercress

INTERMEDIATES

CAULIFLOWER & CHESTNUT SOUP (V)
Garlic croutons

FOLLOWED BY

RASPBERRY SORBET

MAINS

ROASTED CROWN OF LAKELAND TURKEY
Pigs in blanket, sage & onion stuffing, pan gravy

HERB MARINATED LAMB RUMP
redcurrant jus, fondant potato, caramilised shallots

PAN FRIED SALMON
Chorizo & pea risotto, chilli & lime dressing, parmesan

VEGETABLE WELLINGTON (V)
Winter ratatouille, pea shoots

DESSERT

CLASSIC CHRISTMAS PUDDING
Brandy sauce, redcurrants

HOMEMADE LEMON TART
Winter berry compote, lakes vanilla ice cream

HOMEMADE SHERRY TRIFLE
Shortbread biscuit

**PER HEAD, PER ADULT £85.00 | PER CHILD UNDER 12 YEARS OF AGE £25.00
(CHILDRENS CHRISTMAS MENU ON REQUEST) PER CHILD OVER THE AGE OF 12 £45.00**

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)

T: 01768 862696 | info@thegeorgehotelpenrith.co.uk | www.thegeorgehotelpenrith.co.uk

FESTIVE PARTY NIGHT BED & BREAKFAST SPECIAL

Party the night away and stay...

STAY OVER AND ENJOY A TRADITIONAL CUMBRIAN BREAKFAST

From £90.00pp DOUBLE OCCUPANCY PER NIGHT

From £75.00pp SINGLE OCCUPANCY PER NIGHT

Offer available: 29th November, 6th December, 13th December,
14th December, 20th December, 21st December

BOOKING ESSENTIAL

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



PARTY NIGHTS

This year the team here at The George Hotel would like to make Christmas special for everyone, to do this, we are planning to donate to The Salvation Army Penrith Community 'Nourished' Food Bank.

If your Party group would like to join in with us, then all we ask is for you to advise us upon booking and bring along with you one non-perishable item per person to the hotel when you pay the final amount for the event.

We will give you a complimentary arrival drink on the evening one per person to say thank you for your donation.

FESTIVE PARTY NIGHTS INCLUDING

A DELICIOUS 3 COURSE MEAL & MUSIC FROM OUR RESIDENT DJ

29th November, 6th December, 13th December, 14th December, 20th December & 21st December

£45.00 per person

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

STARTERS

HOMEMADE TOMATO & ROASTED RED PEPPER SOUP
Sourdough roll

CHICKEN LIVER, BRANDY & CRANBERRY PATE
Toasted sourdough, spicy tomato chutney, pea shoots

PEA & POTATO CROQUETTES
Homemade tartare sauce, pea shoots

MAINS

ROAST TURKEY
Pigs in blanket, sage & onion stuffing & red wine jus

PAN FRIED SALMON FILLET
Lemon butter sauce

VEGETABLE WELLINGTON
Vegetarian gravy

All mains above served with creamy mash potato, roast potatoes, honey roasted parsnips, sprouts & red cabbage.

DESSERTS

XMAS PUDDING
Redcurrants, brandy sauce

CHEESECAKE OF THE DAY
Raspberry coulis, lakes ice cream

FLOURLESS CHOCOLATE TORTE
Double cream, shortbread crumb

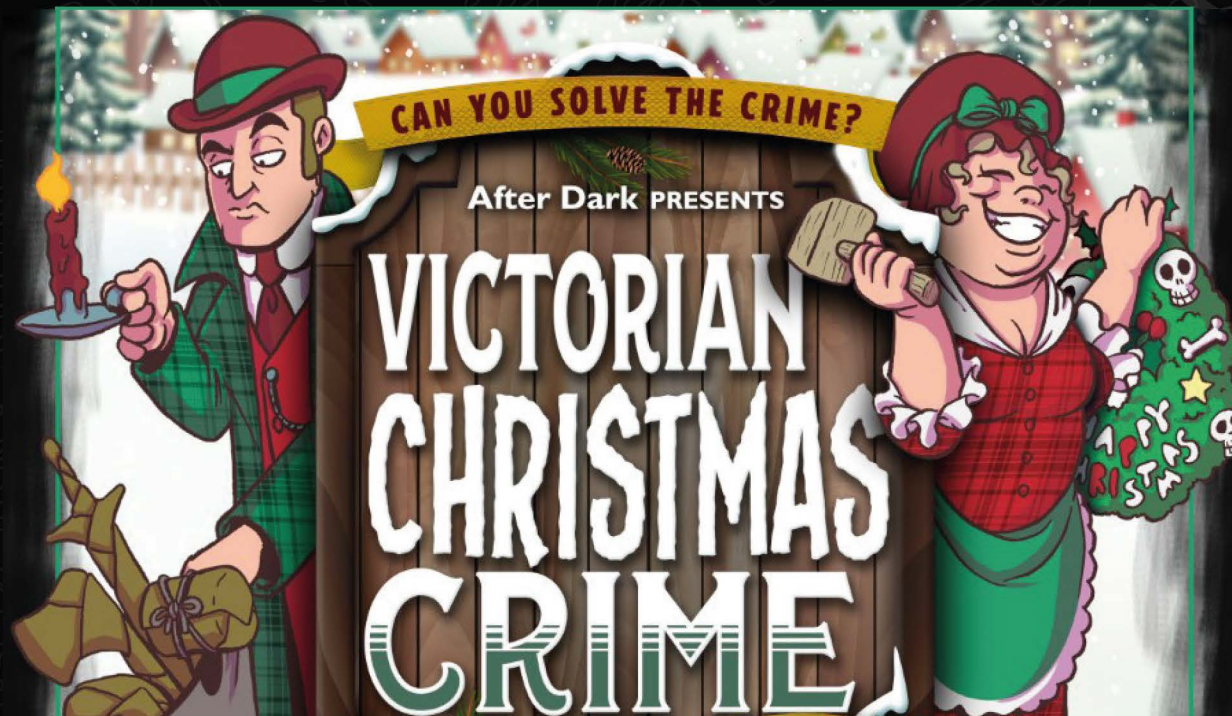
Food Allergies and Intolerances: If you have any concerns relating to the allergens detailed below please speak to our Duty Manager prior to ordering: Celery, Cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide (sulphites).

23 NOVEMBER 2024

MURDER MYSTERY

WHAT THE DICKENS IS GOING ON?

ENTERTAINMENT | 3 COURSE MEAL | £49 PP



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

Join us for this interactive Murder Mystery experience and delicious 3 course dinner!

BOOKING IS ESSENTIAL contact Reception for more details. Arrival 7pm, sit down 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.

T: 01768 862696 | info@thegeorgehotelpenrith.co.uk | www.thegeorgehotelpenrith.co.uk

VICTORIAN CHRISTMAS CRIME

FESTIVE MURDER MYSTERY



THE MENU

Starters

Homemade tomato & roasted red pepper soup
Sourdough roll

Chicken liver, brandy & cranberry pate
Toasted sourdough, spicy tomato chutney, pea shoots

Pea & potato croquettes
Homemade tartare sauce, pea shoots

Mains

Served with creamy mash potato, roast potatoes, honey
roasted parsnips, sprouts & red cabbage.

Roast turkey
Pigs in blanket, sage & onion stuffing & red wine jus

Pan fried salmon fillet
Lemon butter sauce

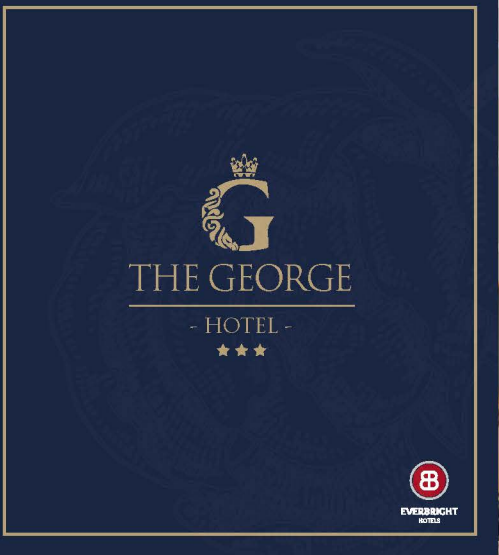
Vegetable wellington
Vegetarian gravy

Desserts

Xmas pudding
Redcurrants, brandy sauce

Cheesecake of the day
Raspberry coulis, lakes ice cream

Flourless chocolate torte
Double cream, shortbread crumb



RECEIVE
25%
OFF YOUR
FOOD BILL



DISCOUNT VOUCHER

Please bring this Voucher along in January / February 2025
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.

T: 01768 862696 | info@thegeorgehotelpenrith.co.uk | www.thegeorgehotelpenrith.co.uk



T: 01768 862696 | info@thegeorgehotelpenrith.co.uk | www.thegeorgehotelpenrith.co.uk