



# GEORGE IV

PUB ~ DINING

## Wedding Reception

We welcome the opportunity to meet with prospective brides and grooms to help them create their perfect day at the George IV...





# Your Special Day

The George IV is a true county pub offering exceptional restaurant cuisine within a warm, friendly and relaxed atmosphere.

Our Head chef and owner, Oliver D'Arcy features hearty pub classics alongside imaginative European dishes with his focus on fresh ingredients that change with the seasons.

We can provide the Bride and Groom with bespoke food and drink packages and everything included within our wedding packs are purely samples of what the George IV can offer.

For exclusive use of our Back Restaurant and Private Courtyard;

Friday & Saturday	Minimum spend £4,000
Sunday	Minimum spend £3,000
Monday* - Thursday (April – October)	Minimum spend £2,000

The above prices are for a maximum capacity of 60 guests seated.

\*Bank holidays are classed as a Sunday

Exclusive use of the whole pub;

Friday & Sunday	Minimum spend £7,000
Saturday	Minimum spend £8,500

Exclusive use prices are 2024, our 2025 prices could be subject to change.

Depending on number of guests, we can offer additional features you'll need for your special day;

- ★ Exclusive use of our restaurant or private courtyard and/or whole pub all day
- ★ Chair sashes
- ★ White table linen and napkins



# Sample Menu Option A

*Choose one of the following*

## STARTERS

Pressed Smoked Ham Hock Terrine, Piccalilli, Dill & San Francisco Sourdough

Flamed Cornish Sardines, Smoked Red Pepper, Capers & Marjoram

Pea & Mint Velouté, Dressed Peas, Cabernet Sauvignon & Artisan Bread

## MAINS

Pot Roast Breast & Confit Leg Croquette of Corn Fed Chicken, Spinach & Creamed Potatoes

Pan Fried Fillet of Hake, Ratatouille, Baby Courgette & Chervil

Chargrilled Field Mushroom, Spinach & Aged Tunworth Wellington, Tenderstem Broccoli & Almond Noisette

## DESSERTS

Vanilla Panna Cotta, Poached Yorkshire Rhubarb & Rhubarb Jam

Hot Chocolate Fondant, Burnt Orange & Orange Ice Cream

George IV Baked Alaska

# Sample Menu Option B

*Choose one of the following*

## STARTERS

Chicken Liver & Madeira Parfait, Caramelised Pineapple & Buttermilk Brioche

Salad of Cornish White Crab, Pickled Onion, Radish & Puffed Rice  
Leek & Potato Velouté, Jersey Royals Salad & Warm Sourdough

## MAINS

Hereford Fillet of Beef & Mushroom Wellington (supplement)

Slow Roast Rump of Sussex Lamb, Pea & Mint Croquette, Samphire & Lamb Jus

Butter Roast Fillet of Plaice, Jersey Royals, Spring Onion & Watercress Sauce

Butter Roasted Fine Herb Gnocchi, Spring Greens, Pesto & Tenderstem Broccoli

## DESSERTS

Hot Chocolate Fondant, Burnt Orange & Orange Ice Cream

Vanilla Panna Cotta, Poached Yorkshire Rhubarb & Rhubarb Jam

Warm Treacle Tart, Poached Blueberries & Clotted Cream



# Canapes

Choose any of the below 4 for £15 per person or 6 for £22 per person

## MEAT

Smoked Ham Hock & Piccalilli

Braised Beef Croquettes & Beer Pickled Onions

Sausage Rolls with Brown Sauce

Mini Burgers

Spiced Lamb Koftas

Roast Beef & Yorkshire Pudding

## FISH

Smoked Salmon & Cream Cheese Roulade

Salt Cod Cheek Croquettes

House Cured Mackerel

Grilled Marinated Prawn Skewers

## VEGETARIAN

Sun Blushed Tomato Arancini

Cheese Straws

Potato Skins with Garlic Aioli

Halloumi Fries & Red Onion Hummus

## Late Night Bites

Mini fish & chips

Mini baked potato, sour cream & chive

Yorkshire pudding, roast beef & horseradish

Chicken satay skewer

Mini honey glazed sausages

Hamburger slider

Mac 'n' cheese croquettes

Pulled pork & sage stuffing roll

## For the Sweet Tooth

Blueberry Frangipan

Double Chocolate Brownies

Vanilla cheesecake

Priced at £5.50 each

# Packages

## Silver Package

Prosecco, House Wine, Bottled Beer & soft drinks – 2 drinks per person

3 course Sample Menu Option A

½ Bottle of House Wine

Bottled Still & Sparkling Water

Tea and coffee

Glass of Prosecco for toasting

**£85 per person**

## Gold Package

Prosecco, House Wine, Bottled Beer & soft drinks – 2 drinks per person

3 course Sample Menu Option B

½ Bottle of House Wine

Bottled Still & Sparkling Water

Tea and coffee

Glass of Prosecco for toasting

**£95 per person**