



THE GEORGE

OF HARPENDEN

A MATCH MADE IN HARPENDEN

£50.00 PER PERSON

Join us at The George of Harpenden for an evening of fine dining & wine pairing with Bibendum Wine – suppliers of award-winning, premium wines & spirits from across the globe.

This expert-led event lets you experience five wines, each accompanied by a perfectly matched small plate prepared by our kitchen. Learning about the nuances of wine pairing will mean you can recreate the taste experience at home.

All % vols can vary depending on seasonality and vintage.

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens.

If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, please let us know before ordering.

Ⓞ - made with vegetarian ingredients, Ⓜ - made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol.

Wine will be sold in 125ml glasses. Port and brandy will be sold in 50ml servings.



AMUSE BOUCHE

SEARED SCALLOP

Pan-seared scallop, samphire and a rich tomato sauce

CURRIED CAULIFLOWER SOUP ^(VE)

Roasted cauliflower & creamy coconut soup topped with sautéed garlic mushroom

Paired with

BRITAGNE BRUT RESERVE NV, COATES & SEELY *England 11.5% vol*

A blend of Chardonnay & Pinot Noir, aged for three years with aromas reminiscent of apple orchards & elderflower. Seemingly very dry, the palate shows lemon, mineral notes & a soft mousse

STARTERS

KING PRAWN & LOBSTER STROZZAPRETI

Pan-fried king prawns, lobster and Strozzapreti pasta tossed in garlic, chilli, white wine & tomato sauce

BRUSCHETTA ^(VE)

Crisp bruschetta topped with Josper-roasted Mediterranean vegetables, SunBlush® tomatoes and basil pesto

Paired with

ALBARINO, DOMINGO MARTIN *Spain 12.5% vol*

Rich and generous flavours of ripe peaches & pears, backed by vivid lemon & mineral acidity. A well-balanced wine with a fresh finish.

MAINS

LAMB SHOULDER*

Tender lamb shank, slow-braised in a red wine jus with Tabbouleh salad & pomegranate molasses

AUBERGINE STACK ^(VE)

Josper-roasted aubergine layered with vegan gouda alternative and drizzled with basil pesto

Paired with

BEAUJOLAIS, CAVE DE FLEURIE *France 13.0% vol*

This wine is bursting with ripe red berry fruit flavours. With harmonious aromas of fresh spice, finished with fleshy, silky tannins.

DESSERTS

CRÈME BRÛLÉE

Our classic creamy crème brûlée with seasonal berries

BLUEBERRY & POLENTA CAKE ^(VE)

A delicious slice of blueberry & polenta cake, served warm with plum compôte and Bourbon vanilla ice cream ^(V) or a scoop of vanilla frozen dessert ^(VE)

Paired with

BRUT ROSÉ, RIDGEVIEW *England 12.0% vol*

This impeccable rosé has notes of raspberry, citrus fruit & honey. Chardonnay brings freshness and finesse, while the Pinots add the classic red fruits for which England is so acclaimed.

TO FINISH

CHEESE BOARD ^(V)

Dolcelatte, Isle of Man Creamery Vintage Cheddar and Brie with a selection of Fudge's mixed seed biscuits

POACHED PEAR* ^(VE)

Red wine poached pear sprinkled with chilli & salt, served with brandy-soaked grapes

Paired with

COCKBURN'S FINE RUBY PORT OR COURVOISIER VS

