



Situated in the centre of Montrose, the George Hotel is a Georgian sandstone building, built in 1814. The hotel has beautiful quiet flood lit gardens to the rear of the hotel, used for wedding receptions, garden parties or lazy summer evenings where you can enjoy a drink and relax.

The George Hotel is a family owned hotel, boasting a superb 'a la carte' restaurant, and a warm and friendly lounge bar where you can sit and chat amongst friends.

This is the perfect location for a stay in Angus - quiet but within striking distance of Aberdeen and Dundee, and the Glens. The facilities for walking, angling, golfing, and sight seeing in the area are exceptional, with short breaks and organised golf holidays a speciality. The George Hotel, where friends and family alike come together.



Christmas at
The George Hotel
2009

22 George Street, Montrose, Angus DD10 8EW
Tel: 01674 675050 Fax: 01674 671153

Email: reception@thegeorge-montrose.co.uk Web: www.thegeorge-montrose.co.uk

Christmas is a time for celebrating

and relaxing with loved ones.

What better way to do this than enjoy

a special christmas meal which takes

all the best qualities of a festive meal

without the stress of cooking

Our meals fulfill all the requirements

needed to help celebrate your festivities.

Hogmanay Dinner Dance

Soup of the Day

Breaded Chicken Goujons

Baked Haggis Round with Onion and White Wine Sauce

Garlic Prawns with Ciabatta Loaf and Rocket Salad

Cherry Tomato, Mushroom and Brie Bruschetta



Roast Rib of Aberdeen Angus Beef Chasseur

Supreme of Chicken stuffed with Haggis
served with a Malt Whisky Sauce

Pan fried Fillet of Pork with Cider and Leek Surround

Seared Salmon Fillet with Mediterranean Dressing

Vegetable Stir-Fry with Cashew Nuts and Noodles



Chef's selection of Desserts

Tea or Coffee with After Dinner Mints

£37.95 per person

Senior Citizens Festive Dinner

Soup of the Day

Creamed Garlic Woodland Mushrooms

Prawn Cocktail Marie Rose

Duck Liver and Orange Pate with Melba Toast

Deep Fried Camembert Cheese with a Raspberry Dressing



Butter Roasted Scottish Turkey with Trimmings

Roast Rib of Aberdeen Angus Beef and Yorkshire Pudding

Supreme of Chicken with Haggis served with a Mushroom Sauce

Seared Salmon Fillet with Sweet and Sour Peppers

Roast Vegetable Carbonara



Chef's selection of Desserts

Tea or Coffee with After Dinner Mints

£16.50 per person

Festive Lunch Menu

Soup of the Day

Prawn Cocktail Marie Rose

Black Pudding wrapped in Filo Pastry with a
Dijon Mustard and Leek Dressing

Grilled Goats Cheese and Herb Crouton with Balsamic Dressing

Mackerel Fillet with Horseradish Sauce and Melba toast



Butter Roasted Scottish Turkey with Trimmings

Roast Rib of Aberdeen Angus Beef and Yorkshire Pudding

Grilled Salmon Fillet with Sweet Thai Sauce

Sauté Chicken with Shallots, Sherry and Tarragon Dressing

Sweet and Sour Vegetable Stir Fry with Noodles



Chef's selection of Desserts

Tea or Coffee with After Dinner Mints

£17.95 per person

Festive Dinner Menu

Soup of the Day

Char-grilled Smoked Salmon with Rocket and Parmesan Cheese

Deep Fried Brie with Red Onion Chutney

Pan Fried Chicken Fillets on Ciabatta Bread

Tagliatelle with Mushrooms served with a Chilli and Fresh Herb Dressing



Butter Roasted Scottish Turkey with Trimmings

Roast Rib of Aberdeen Angus Beef Chasseur

Roast Duckling Breast with Orange and Spring Onion Reduction

Pan Fried Breast of Chicken stuffed with Skirlie

Warmed Butternut Squash and Goats Cheese Salad



Chef's selection of Desserts

Tea or Coffee with After Dinner Mints

£20.75 per person

Senior Citizens Festive Lunch

Soup of the Day

Prawn Cocktail Marie Rose

Duck Liver and Orange Pate with Oatcakes

Tomato and Onion Bruschetta

Galia Melon with Honey and Greek Yoghurt



Butter Roasted Scottish Turkey with Trimmings

Roast Rib of Aberdeen Angus with Yorkshire Pudding

Char-grilled Chicken Breast with a Garlic and Fresh Herb Sauce

Fillet of Haddock stuffed with Marinated Prawns

Large Shell Pasta with an Aubergine and Tomato Stew



Chef's selection of Desserts

Tea or Coffee with After Dinner Mints

£14.25 per person