



# MENU

## *Private Dining*

**£35.95 PER PERSON**

(PLUS £150 ROOM HIRE FEE)

(EXCLUSIVE USE OF OUR VAULT BAR FOR 4 HOURS)

### STARTERS

Soup of the day, warm bread roll

Ham hock terrine, toasted ciabatta and piccalilli

Goats cheese, pear, walnut and celery (GF)

Prawn cocktail, avocado, little gem lettuce and radish (GF)

### MAINS

Braised beef shin, roast new potatoes, shallots,  
pancetta and garden peas (GF)

Pressed pork belly, fondant potato, roast apple,  
creamed cabbage and crackling (GF)

Hallibut fillet, roast tomato,  
buttered new potatoes and hollandaise (GF)

Sauteed gnocchi, spinach, pine nuts,  
flat leaf parsley and vegan parmesan (VG)

### DESSERTS

Chocolate mousse, toasted hazelnuts, and Rossini curls

Salted caramel cheesecake

Pavlova and vanilla ice cream (GF)

Fresh fruit salad with passionfruit sorbet (GF)(VG)

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ALL OF OUR PRODUCE IS HOMEMADE TO ENSURE THE BEST QUALITY AND TO OBTAIN FULL TRACEABILITY. ALL WEIGHTS ARE APPROXIMATE BEFORE COOKING. PLEASE ADVISE STAFF ON DIETARY REQUIREMENTS AND ALLERGIES, WE WILL HAPPILY RECOMMEND ALTERNATIVE DISHES. ALL PRICES INCLUDE 20% VAT. A STATUTORY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

1PM-5PM OR 7PM-11PM. 50 PEOPLE MAX. £100 DEPOSIT REQUIRED UPON BOOKING.  
PRE-ORDERS 2 WEEKS BEFORE EVENT. FINAL PAYMENT 1 WEEK BEFORE EVENT.