



BARN VENUE

Hire



The
George
Steakhouse

 01784 482000

 info@thegeorgewraysbury.co.uk



Your special day is important to us and we're here to help make it run smoothly. From your first enquiry through to the day itself, we'll be on hand to guide you where needed. If you have any questions or requests along the way, we'll Always do our best to assist and accommodate so you can enjoy a relaxed and memorable celebration.

What we provide.

- Free barn hire. £10 per person deposit is required to secure the date, which will be deducted from your final bill.
- Barn accommodates up to 60 people.
- Disabled access and toilet facilities.
- Free on site parking.
- Use of the barn and Teepee garden between opening hours.
- Guest WI-FI.
- Tables and chairs for your event.
- Elegant stretch covers for a clean polished look.
- Pre order form.
- Cutlery and glassware for all guests.
- Menu, Buffet menu and set menus to choose from.
- Catering staff to ensure smooth service.
- Stocked bar with a range of drink options or recommendations by you for the event.
- A selection of decor items, including faux plants and chair bows.
- Music options- hire a DJ or play your own music.
- Projector available for presentations, slideshows or special moments.



What you provide.

- If you would like to view our facilities please call or pop in to have a look round before you make a booking.
- Your music, DJ, or the music system available at the restaurant.
- Any additional decor you'd like, such as table centrepieces, themed decorations or personal touches.
- Extra styling elements, including lighting or a dance floor if desired.
- Any bespoke items or features to personalise your event.
- And of course your guests!



CATERING



— The —
George
— Steakhouse —

 01784 482000

 info@thegeorgewraysbury.co.uk

Catering options

We offer a range of catering options, including our buffet menu, set menu or a selection from our main menu. Ahead of your event you will be provided with a pre order form to help everything run smoothly on the day. This allows you to choose your preferred options, whether that's starters, main desserts or picky bits.

Our kitchen team are able to make adjustments to the menu options should your guests have any dietary or allergen needs.

They're also happy to prepare any dishes that bring up fun memories or help celebrate special moments, these will then be priced accordingly.

Please be aware that a discretionary 12.5% service charge will be added to your function.

You can tailor your drinks experience to suit your event. you're welcoming to leave a tab at the bar, select from our drinks menu and wine list or request drinks on arrival. We're happy to help arrange whatever works best for your day.

Buffet

Sandwiches

£11.00 (per person)

Tuna & sweetcorn
Egg & mayonnaise
Coronation chicken

(Served on a mix of white and granary bread, gluten free options available on request.)

Hot buffet

Caverhsam sausage roll
Haddock goujons & tartare sauce
Ham & sweet chilli toastie
Wedges
Honey Chipolatas & grain mustard
Hot spiced honey chicken wings
Brownie pieces
Raspberry almond tarts

£19.00 (Per person)

Add on

Crisps *(flavours of your choosing)*
Fries

£4.00 (per bowl)

£8.00 (per bowl)

Beverages

Filter Coffee & tea *(unlimited)*
Soft drinks

£2.50 (per person)

£8.00 (per 2L jug)

Set Menu

2 Course £25 (Per Person)

Main

Gloucester old spot sausage, mash & onion gravy.

Cauliflower, sweet potato & chickpea makhani, cumin scented rice & mango chutney.

VGN

Chicken Schnitzel, rocket & Parmesan salad with garlic butter & fries.

Escalope of salmon, creamy mash potato, sundried tomato, olive & basil dressing.

Chicken, ham & leek pie.

Dessert

Sticky toffee pudding served with vanilla ice cream & toffee sauce.

Bread & butter pudding served with crème anglaise & vanilla ice cream.

Chocolate brownie served with salted caramel & chocolate sauce.

Food allergies & Intolerances; please speak to the manager about the ingredients in your meal when making your order.

GF/GFO Gluten free/Option DF/DFO Dairy free/Option V Vegetarian VGN/VGNO Vegan/Option

A discretionary 12.5% service charge will be added to your bill.

Main Menu

WHILE YOU WAIT

Homemade focaccia, salted butter, roasted garlic & olives. **£6.50**

Crisp fried Brie bites with cranberry chutney. **V £7**

STARTER

Cream of broccoli soup. **GFO/V**
£8

Roast field mushroom, caramelised goats
cheese & piperade **GF/V**
£10

Hot spiced honey chicken wings
£8

Prawn & avocado cocktail,
granary bread.
£11

Tempura tiger prawns with
Vietnamese dip.
£12

Baked beetroot with ricotta & walnut
dressing. **GF/V**
£9

Hummus with tahini & flatbread
£8

Scotch egg with onion ketchup.
£8

PIES

*(All pies served with creamy mash & honey glazed
carrots)*

Beef pie.
£22

Chicken ham & leek pie.
£21

SALADS

Crispy Duck leg, beans sprout & cashew nut salad,
honey soy & ginger dressing. **DF**
£17.50

Chicken skewer, Caesar salad.
£17.50

Lamb Kofta, Greek salad, mint yogurt & flatbread.
£17.50

Grilled Halloumi, cucumber, pecans, raisins &
avocado salad. **GF/V**
£15.50

Food allergies & Intolerances; please speak to the manager about the ingredients in your meal when making your order.

GF/GFO Gluten free/Option DF/DFO Dairy free/Option V Vegetarian VGN/VGNO Vegan/Option

A discretionary 12.5% service charge will be added to your bill.

THE GEORGE STEAKHOUSE

(All steaks served with fries, field mushroom, confit shallot & Rocket Parmesan salad with a choice of peppercorn sauce, bearnaise sauce or garlic herb butter.)

9 oz Fillet Steak. £45	Beef Burger. £18	9 oz Rump Steak. £26
10 oz Sirloin Steak. £38	Chateau Briand (Serves 2) £70	10 oz Rib Eye Steak. £40

MAIN

Beer battered catch of the day, chunky chips, peas purée & tartare sauce. DF/GFO £20	Chicken Schnitzel, rocket & Parmesan salad with garlic butter & fries. £19
Gloucester old spot sausage, mash & onion gravy. £18	Escalope of salmon, creamy mash potato, Tenderstem broccoli, tomato basil & olive herb dressing. GF/DF £25
Chicken curry, long grain rice & mango chutney. GF/DFO £18	Seabass fillet & tiger prawns, herb crushed baby potato & harissa sauce. GF £28
Cauliflower, sweet potato & chickpea makhani, cumin scented rice & mango chutney. VGN £18	

SIDES

Potatoes: Herb Crushed New Potatoes V £6	Chunky Chips V £6	Frites V £6
Honey glazed carrot GF/DF £5.50	Tenderstem broccoli V £6	
Macaroni cheese £6	Cauliflower cheese V £6	

*Food allergies & Intolerances; please speak to the manager about the ingredients in your meal when making your order.
GF/GFO Gluten free/Option DF/DFO Dairy free/Option V Vegetarian VGN/VGNO Vegan/Option
A discretionary 12.5% service charge will be added to your bill.*