



GEORGE &
DRAGON



*Celebrate Christmas at The George & Dragon
Wentworth*

CHRISTMAS FAYRE 2018

2 COURSES £22.95

3 COURSES £28.95

KIDS £11.95

KIDS £15.95

STARTERS

Spiced parsnip soup topped with a drizzle of fresh cream and parsnip crisps served with warm bread and butter. (GF) (V)

Smoked salmon with sliced radish, beetroot and fresh orange with a parmesan crème fraiche. (GF)

Crispy duck confit in baby gem lettuce with shredded spring onion and cucumber finished with pomegranate seeds and a honey and balsamic dressing. (GF)

Smoked mackerel and bacon cream cheese mousse in a cucumber ribbon with parmesan biscuits.

Sage, onion and apricot stuffing wrapped in a courgette ribbon on creamed potatoes served with an onion gravy.



MAINS

Roast turkey breast served with stuffing, roast potatoes, mash, roast parsnip, carrots, homemade Yorkshire Pudding and pig in blanket.

Pork loin steak wrapped in smoked streaky bacon sat on black pudding mash potatoes and served with apples roasted in thyme butter and a sweet onion gravy.

Cod steak with a crab meat crust sat in a pea and mint soup with a side of new potatoes.

½ a butternut squash filled with roast vegetables, chick peas and then roasted with mozzarella cheese and a side salad. (GF) (V)

Turkey tagliatelle in a brie and prosecco cream sauce served with a garlic sour dough bread. *

***swap turkey and swap for grilled halloumi cheese for a vegetarian option.**



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DESSERTS

Christmas Pudding with brandy sauce. (GF)

Gorgonzola cheese and ginger cake served with fresh grapes, biscuits and butter.

Triple chocolate cheesecake served with cream or ice cream. (GF)

Sticky toffee pudding served with cream, ice cream or custard. (GF)

Salted caramel truffles served with either tea or coffee.