GEORGE & DRAGON

2026 Christmas Fayre

Tel: 01226899026 email: manager@georgeanddragonwentworth.com

TO START...

Leek and Sweet Potato Soup
With spiced pumpkin seeds, fresh cream, chive oil served with a wedge of crusty ciabatta bread (CAN BE GF | DF)

Festive Hash
Sautéed pancetta, brussel sprouts, parsnips & potatoes in a sage butter, topped with fried duck egg & crispy shallot (GF)

Smoked Candied Salmon
On a blini, chilli chive cream cheese & hot honey sesame dressing (CAN BE GF)

Pan Fried Partridge
In sage & thyme butter with mulled wine poached pear, a Yorkshire parkin crouton, toasted chestnuts & charred Camembert (CAN BE GF)

Winter Roast Vegetable Scotch Egg
Served with a redcurrant onion marmalade & herb oil (V | CAN BE GF)

2 COURSES £29.95
3 COURSES £35.95

Served from 24th Nov to 23rd Dec 2026

WE KINDLY ASK FOR A £10 DEPOSIT PER PERSON AT THE TIME OF BOOKING AND REQUIRE ALL FOOD ORDERS 5 DAYS PRIOR TO YOUR RESERVATION.

MAINS...

Traditional Roast Turkey
Served with all the trimmings, seasonal vegetables, rich turkey gravy (CAN BE GF)

Local Pheasant Pie
Creamy pheasant Stilton pie in a hot water pastry served with buttered sprouts, roast carrots & tarragon mashed potatoes in a rich cream sauce

Braised Beef Cheek
On festive bubble & squeak, straw parsnips and a rich red wine silverskin onion jus (CAN BE GF | DF)

Pan Roasted Cauliflower Steak
With honey roast parsnips pureé, fondant potato, sprout fritters topped with Wensleydale sauce & truffle oil (V | CAN BE GF)

Brown Butter Confit Haddock
Served on sautéed new potatoes, chorizo, samphire in a crispy chilli butter, finished with a potato onion herb crust (CAN BE GF)

DESSERT...

Traditional Christmas Pudding
Served with a brandy sauce (V | CAN BE GF)

Cheese Board
Yorkshire Blue, Flat Cap Brie & Sheffield Forge Cheddar with crackers, grapes & chutney (V | CAN BE GF)

Cranberry Oat Crumble Pie
With vanilla pod ice-cream (V)

Gingerbread Cheesecake
Made with white chocolate and nutmeg served with pouring cream (V | CAN BE GF)

Milk Chocolate Tartlet
Rich milk chocolate ganache, white chocolate shards served with Chantilly cream. (V)

GF (Gluten Free) CAN BE GF | DF (Can be Gluten Free | Dairy Free) V (Vegetarian)
All our dishes are cooked fresh to order. Please inform the team when ordering if you have any dietary or allergy requirements. Please ask for vegan requirements. As we use nuts in our kitchen, we cannot be fully nut free. While we take the upmost of care, meat & fish may contain bones and game may contain shot.