



## THE GEORGE AND DRAGON INN CHRISTMAS MENU

### TO START...

**GF<sup>VEGAN</sup> ROASTED BUTTERNUT & CHESTNUT SOUP**  
with basil cream & herb croutons

**GF WARM BREADED BRIE**  
With a Cumberland Sauce

**GF HOMEMADE FISHCAKE**  
Smoked Haddock & Spring onion fishcake with wilted spinach & tartare sauce

**CHICKEN LIVER & WHISKEY PÂTÉ**  
Served with toast with figs & red onion chutney

### TO FOLLOW...

**GF PLATE OF CHRISTMAS FAYRE**  
Roast turkey, pork & cranberry stuffing, pigs in blankets, roast potatoes, seasonal vegetables and traditional gravy  
*Vegan Nut Roast with vegan gravy available on request*

**GF<sup>VEGAN</sup> WILD MUSHROOM STOGANOFF**  
Wild rice & rocket salad

**GF PRAWN & HADDOCK GRATAIN**  
With crushed herb new potatoes & tender stem broccoli

**BRAISED OX CHEEK**  
Served on rustic ciabatta with chimichurri & roasted root vegetables

### TO FINISH ...

**XMAS PUDDING**  
With brandy sauce

**WINTER BERRY CRUMBLE**  
with cinnamon ice cream

**BREAD & BUTTER PUDDING**  
**DARK CHOCOLATE ORANGE BRIOCHE** Bread & butter pudding with a nutmeg cream

**GF<sup>VEGAN</sup> MINT INFUSED WINTER BERRIES**  
Whipped vegan cream with sugar dust - GF - VEGAN

**CHEESE BOARD ( £2 SUPPLEMENT )**  
Cheeses with crackers, apple and red onion & fig chutney

**2 COURSES £24.50**

**3 COURSES £29.95**



*A £10 per head non refundable, non transferable deposit is required to secure the booking, with the balance being due 7 days before your booking. A 10% service charge will be added to tables of 7 or more. We do not list all of our ingredients, please contact us before ordering if you have an allergies.*



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