CHRISTMAS PARTY MENU 2018

Available throughout December

(£28.50 per head)

Canapés on arrival £3	
Mulled wine on arrival £3.75	
Canapés and mulled wine on arrival £6	

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Slow roasted tomato soup, parmesan and basil gougère (v)	
Estate venison mulligatawny broth, spiced parsnip fritter	
Chicken liver pâté, homemade bacon jam, toasted brioche	
Home smoked trout rillette, pickled cucumber, mustard crème fraîche, whole grain Melba toast	
Roast chestnut and tofu timbale, festive slaw, cranberry and pine nut dressing (vg)	

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Pan roasted local turkey ballotine stuffed with sage and onion sausage and wrapped in smoky bacon, sprouts with chestnuts, root vegetables, duck fat roast potatoes, roast gravy	
Slow cooked Shorthorn beef, creamy dauphinoise potatoes, pancetta, shallot and mushroom red wine sauce	
Hand rolled tagliatelle, wild mushroom, truffled goats cheese, rocket pesto (v)	
Grilled cod, butter bean, chorizo, mussel and roast pepper stew	
Spiced lentil and spinach curry, roasted broccoli, almond and coriander (vg)	

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Traditional Christmas pudding, rum sauce and brandy butter (v)	
Mulled wine poached pear filo tart, almond and vanilla (vg)	
Sticky toffee sundae (v)	
George and Dragon Cumbrian cheeseboard, celery, grapes, apple and apricot chutney, biscuits	

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Coffee and homemade mini mince pie (v)

Please enter the required number alongside each dish, complete the details below then post or email it back to us. Please state clearly any dietary requirements or allergies

Name ..... Telephone number .....

Email address ..... Number of people in the party .....

Date of reservation..... Time of reservation.....

A deposit of £10 per person is required when booking to secure the reservation.

Please make cheques payable of the George and Dragon or call 01768 865 381 with your card details.

Complete pre orders required at least 5 days before party date.

At this point the £10 per person deposit becomes non refundable.

Many thanks and we look forward to welcoming you during the festive period.