



NEW YEAR'S EVE 2018

7pm onwards

three courses £50

Starters

Homemade game pie, quince jelly, winter salad

Cartmel Smokehouse smoked haddock Scotch egg, pickled shallot, mustard mayonnaise

George and Dragon twice baked Cumberland cheddar and onion soufflé (v)

Mussel curry, lobster pakora

Truffled celeriac soup, sourdough sippets (vg)

Mains

Local shoot pheasant 'kiev', chestnut and smoked bacon bubble and squeak, parsnip crisps

Mushroom and goats cheese Wellington, creamy leek sauce (v)

Grilled Rough Fell lamb, root vegetable and potato gratin, turnip, red currant and rosemary reduction

Wild halibut, crab mash, spinach, watercress cream

Winter vegetable, chestnut and sweet potato hotpot, spiced red cabbage, pickled cranberry (vg)

Charlie's 8oz 30 day aged Shorthorn sirloin steak, vine cherry tomatoes, mushroom, dripping chips, béarnaise sauce, leaves

Please see over for further main courses and puddings





Mains to share

Crown of Charlie’s own reared free range goose, confit leg, spiced red cabbage
goose fat potatoes, gravy

Chateaubriand, dauphinoise potatoes, winter greens, red wine and shallot jus

Puddings

Iced praline parfait, kirsch syrup, Griottine cherries, honeycomb (v)

Whisky scented bread and butter pudding, clotted cream ice cream (v)

Dark chocolate tart, Cointreau Crème fraîche, orange sorbet (v)

Coconut Barfi, tropical fruits (vg)

Selection of ice creams and sorbets (v)

George and Dragon Cumbrian cheeseboard, celery, grapes,
apple and apricot chutney, biscuits

Some dishes may contain nuts, seeds or other allergens. Please mention any allergies or food intolerances at the time booking and clearly note them when pre-ordering.

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

Time of reservation.....

A deposit of £30 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 by Friday 21 December. At this stage the £30 per person deposit becomes non refundable unless we are able to re-let the table.

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