

George & Dragon

Christmas Day Lunch

Handmade Savouries

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*Royal Game Soup with toasted herb croutons*

*Smoked Salmon, Crab & Crayfish Roulade with Aged Balsamic Vinaigrette dressed leaves*

*Goats Cheese Fritter with a Clementine and Walnut salad and Fig Chutney*

*Chicken Liver and Chestnut Pate with fruit chutney and wholemeal toast*

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Iced Champagne Sorbet

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*Traditional Roast Cheshire Turkey with 'Pigs in Blankets', Roast Potatoes, Brussel Sprouts with Pancetta, Chestnut, Apple & Herb Stuffing & Cranberry Sauce*

*Pan Fried Lamb Rump with Dauphinoise Potatoes, Mange Tout with Rosemary & Redcurrant Jus*

*Prime Fillet Steak with Garlic & Thyme scented Fondant Potato, Honey Glazed Carrots with Cranberry & Truffle Oil Sauce*

*Pan Fried Fillet of Seabass with Lemon & Chive crushed New Potatoes, Fine French Beans & Basil Oil*

*Vegetarian Lattice - Mushrooms, Squash, Chard, Pine Nuts and Sultanas encased in short crust pastry served with New Potatoes and a spicy Tomato sauce*

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Traditional Christmas pudding with Brandy Sauce

White Chocolate & Raspberry Crème Brule with Short Bread Biscuit

Sticky Toffee Roulade with Cream or Ice Cream

Hot Waffles with a Chocolate and Cardamom sauce and vanilla Bean Ice Cream

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*Fresh Ground Filter Coffee & Warm Mince Pies*

**£75.00 PER PERSON**

*£20.00 Deposit required per person*

*Menu subject to change without prior notice  
Please inform us of any dietary requirements in advance*