

G&D



Festive menu

2 Courses £19.95

3 Courses £25.95

Starters

- French onion soup with parmesan croutons
- Duck liver & pistachio parfait with Cumberland sauce
- Braised ragout of mushrooms
- Traditional prawn cocktail
- Coquilles saint Jacques (supplement £3)

Main Course

- Roast turkey, sage & onion stuffing and all the trimmings
- Chargrilled ribeye steak, mushroom, tomato & hand cut chips (supplement £3)
- Braised confit of duck leg, dauphinoise potatoes, roasted shallots & red cabbage
- Linguine with King prawns & tomato & chilli sauce/ Vegetarian option available
- Seabass fillets, new potatoes, vegetables and parsley butter

Desserts

- Christmas pudding with brandy sauce
- Poached pear in mulled wine with vanilla ice cream
- Lemon posset
- Chocolate fudge cake
- Honeycomb cheesecake

Enjoy complimentary Christmas crackers and after dinner mints
This menu is available throughout December **pre- order only.**

All the above dishes can be adapted to suit gluten free intolerance. If you have any other allergies
Please let us know.

Email: info@georgeanddragon-ightham.co.uk