

# G&D



## *Festive menu*

**2 Courses £19.95**

**3 Courses £25.95**

### *Starters*

- Roast plum tomato and basil soup served with bread (V and Vegan)
- Ragout of braised mushrooms thermidor with brandy and cream
- Chef's duck & apricot terrine with Cumberland sauce
- Thai fishcake with sweet chilli sauce

### *Main Course*

- Roast turkey, all the traditional trimmings with roast potatoes and local seasonal vegetables
- Baked cod with a green pesto crust, buttered herb new potatoes and vegetables
- Slow braised brisket of beef with a red wine jus, mustard mash potatoes and vegetables
- Roasted vegetables cous cous with grilled halloumi & balsamic dressing (V)

### *Desserts*

- Christmas pudding with brandy sauce
- Poached pear in mulled wine with vanilla ice cream
- Lemon posset and homemade shortbread biscuit
- Salted caramel brownie (V and Vegan)
- Belgian chocolate torte (V and Vegan)

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.

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