

CHRISTMAS PARTY MENU

AT THE GEORGE & DRAGON INN

December 1st to December 24th 2011

Lunch & Dinner

Starters

Selection of three homemade breads

To start:

Sage & onion soup, parsnip crisps and a white wine syrup

Homemade cured gravadlax with shaved fennel, dill, truffle cream & pickled cucumber

Carpaccio of venison with shitake mushrooms, prune puree, warm apple and port shallots

To follow

Traditional roast turkey with sage and cranberry stuffing, our famous goose fat roast potatoes, white wine jus and seasonal vegetables

Venison bourginonne served with a stunning whole grain mustard mash potatoes, petit onions and button mushrooms with pork belly lardons and apple

Saffron white poached cod on broccoli puree with shaved radish, macadamia nuts and potato gratin

V: Beetroot gratin with beetroot puree, potato wedges, sprouts, orange segments and horseradish

Desserts

Baileys chocolate marquise with pistachio crumb and horlicks brown sugar cream

Homemade trifle with Maderia sherry jelly and tonka bean Chantilly

Lemon, raspberry crème brulee, fig jam and mini homemade doughnuts

To finish

Coffee & Rum shortbread

