



Valentines Candlelit Supper

Tuesday 14th February

Fanned Avocado, Prawn and Cromer Crab Timbale

Served with a Marie Rose Sauce

Homemade Chicken Liver and Cognac Parfait

Served with Toasted Brioche and Plum and Apple Chutney

Smoked Salmon and King Prawn Risotto

Garnished with Rocket

Moules Mariniere

Fresh Norfolk Mussels Cooked with White Wine, Onion and Garlic, finished with Cream

Goats Cheese and Caramelised Red Onion Tart

Served on a bed of Balsamic dressed Leaves

Homemade Roasted Red Pepper and Tomato Soup

Prime Scottish Sirloin Steak

Served with an optional Diane Sauce

The George and Dragon Mixed Grill

Char Grilled Rump Steak, Gammon, Pork Steak, Lamb Chop, Sausage, Onion Rings, Eggs, Grilled Tomato and Mushrooms, Chips and Peas

Duck Breast a l'orange

Pan-fried Duck Breast served in an Orange Sauce served with Roast and Mashed Potatoes

Stuffed Chicken Breast wrapped in Parma Ham

Chicken Breast with a Sun-dried Tomato and Basil Stuffing, Wrapped in Parma Ham and Served with a White Wine Sauce

Fresh Dover Sole

Pan-fried and served with Mediterranean King Prawns

Halibut and Salmon Platts

Served with a Lobster and Prawn Sauce

Wild Mushroom and Nut Stroganoff

Served on a Bed of Savoury Rice

Assiette of desserts with chocolate dipped strawberries

Coffee and mints

£25.00

A DEPOSIT OF £5.00 PER PERSON IS REQUIRED AT THE TIME OF BOOKING