

Weekday Lunchtime Party Menu

This menu is available on a Monday to Friday
Lunchtime

Home made Soup of the Day

Served with a Crusty Roll

Fanned Seasonal Melon

Served with Raspberry Coullis and Sorbet

Homemade Chicken Liver and Cognac Pate

Served with Plum and Apple Chutney and Toasted Brioche

Roast Breast of Chicken

Served with Chipolata, Bacon, Stuffing, Gravy and Fresh Vegetables

Fresh Fillet of Haddock in a Lobster Sauce

Served with New Potatoes and Fresh Vegetables

Spinach and Ricotta Tortellini

Served with a Salad and Garlic Bread

Poached Berry Meringue Roulade

Served with a Vanilla Pod Ice Cream

Homemade Toffee, Apple and Cinnamon Crumble

Served with Custard

Selection of Mixed Ice Creams

Served with a Swirl of Fresh Cream and Wafer

Fresh Filter Coffee or Tea

Served with Mints

Two Courses £8.50

Three Courses £10.50

Tel: 01954 267236

www.thegeorgeanddragon-elsworth.co.uk

Party A

Home made Soup of the Day

Served with a Crusty Roll

Wedges of Brie

Deep fried in Breadcrumbs. Served with a Plum and Apple Chutney

Timbale of Egg and Prawn Mayonnaise

Served with Brown Bread and Butter

King Prawns in Filo Pastry

Served with a Sweet Chilli Dip

Breast of Chicken

Served in a White Wine, Bacon and Mushroom Sauce

Homemade Steak and Ale Pie

Served with a Homemade Short Crust Pastry, Mash and Vegetables

Fresh Scottish Salmon

Pan-fried and served in a Prawn and Chive Sauce

Fish and Chips

Fresh Fillet of Haddock Deep Fried in our Ale Batter

Served with Chips & Peas

Homemade Roasted Vegetable Tagliatelle

Served with a Salad and Garlic Bread

Unless stated, all of our main courses are served with a choice of new potatoes or chips, and a selection of fresh vegetables or a side salad

Homemade Chocolate Brownie

Served with a Vanilla Pod Ice Cream and Hot Chocolate Sauce

Homemade Lemon Cheesecake

Served with Fresh Cream

Selection of Mixed Ice Creams

Served with a Swirl of Fresh Cream and Wafer

Fresh Filter Coffee or Tea

Served with Mints

£15.50 per person

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Party B

Home made Soup of the Day

Served with a Crusty Roll

Homemade Chicken, Ham and Tarragon Terrine

Served with a Apricot and Ginger Chutney and Toasted Brioche

Homemade Caramelised Onion and Goats Cheese Tart

Served with Balsamic Dressed Mixed Leaves

Traditional Prawn and Crayfish Cocktail

Served with Brown Bread and Butter

Barnsley Lamb Chop

Served with Mashed Potato and a Redcurrant and Mint Jus

Boursin Chicken

Succulent Chicken Breast filled with a Creamy Leeks & Garlic Boursin Cheese, Topped with a Smoked Bacon, Mushroom and White Wine Sauce

Medallions of Pork Fillet with a Wholegrain Mustard Crust

Served with a Port Jus

Fresh Scottish Salmon and Spinach Melt

Served on a Bed of Spinach Topped with a Rich Lobster Sauce Topped with Melted Cheese and Baked in the Oven

Wild Mushroom and Nut Stroganoff

Served with Savoury Rice and a Salad

Unless stated, all of our main courses are served with a choice of new potatoes or chips, and a selection of fresh vegetables or a side salad

Homemade Crème Brulee

Served with a Fresh Cream and Raspberries

Homemade Sticky Toffee Pudding

Served with Vanilla Pod Ice Cream and Hot Toffee Sauce

Milk and White Chocolate Profiteroles

Filled with Fresh Cream and served with a Belgium Chocolate Chip Ice Cream

Fresh Filter Coffee or Tea

Served with Mints

£18.50 per person

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Party C

Home made Soup of the Day

Served with a crusty roll

Smoked Salmon and Crayfish Risotto

Deville Wild Mushrooms on Toast

Sautéed Wild Mushroom served in a Cream, Paprika & Brandy
Sauce on Toasted Brioche

Char grilled Crevettes

Mediterranean King Prawns chargrilled and served on a bed of Thai Potato Salad
with a hint of Chilli and Mixed Leaves

Hoi Sin Duck Filo Parcels

Filo Pastry Pouches filled with shredded Duck, Cucumber and Spring Onions with
a Hoi Sin and Ginger Dip

Char Grilled Prime Scottish 10oz Sirloin Steak

Served with Grilled Tomato & Field Mushrooms and an optional Homemade
Stilton Sauce

Pan-fried Venison Steak

Cooked Pink and served on a Herb Mash with a Creamy Green Peppercorn Sauce

Breast of Chicken with a Wild Mushroom & Thyme Farcie

Succulent Chicken Breast Stuffed with Wild Mushroom & Thyme
Served on a Bed of Wilted Spinach in a White Wine Sauce

Fresh Sea Bass Fillet with Tiger Prawns

Served on Crushed New Potatoes and a Smoked Salmon & Chardonnay Sauce

Homemade Vegetable Wellington

Roasted Vegetables encased in Puff Pastry and served with Tomato
and Basil Sauce

Unless stated, all of our main courses are served with a choice of new potatoes or
chips, and a selection of fresh vegetables or a side salad

Homemade Baileys Crème Brulee

Served with Fresh Pineapple and a Swirl of Fresh Cream

Homemade Caramelised Bread and Butter Pudding

Served with Crème Anglaise

A Chocolate Mousse & Caramel Box

Served Rum and Raisin Ice Cream

Cheese Board with Chutney and Biscuits

Fresh filter Coffee or Tea

Served with Mints

£25.00 per person

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Finger Buffet A

£9.50 per person

Assorted sandwiches - to include Ham, Beef, Cheese, Egg and Poached Salmon

Barbecue Chicken Drumsticks

Sausage Rolls

Prime Suffolk Farmhouse Pork Pies

Homemade Roasted Vegetable Quiche

Mini Chocolate Éclairs

Vanilla Cupcakes

Tea, Coffee and Orange Juice

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Finger Buffet B

£12.50 per person

Assorted sandwiches - to include Ham, Beef, Cheese, Egg and Poached Salmon

Homemade Stilton and Red Onion Tarts

Smoked Salmon Blinis

Mixed Mediterranean Bruschetta's

Mini Chicken and Bacon Pies

Crolines (Hot Savoury Pastries)

Marinated BBQ Chicken Legs (served Cold)

Selection of Danish Pastries

Vanilla and Chocolate Cupcakes

Tea, Coffee and Orange Juice



The George & Dragon

41 Boxworth Road
Elsworth
Cambridge
CB23 4JQ

Tel: 01954 267236

www.georgeanddragon-elsworth.co.uk

*The George and Dragon is part of the family owned
business of Paul and Karen Beer:-*

Illustrious Pub Company

Proprietors: Paul and Karen Beer



Eaton Ford
St Neots

Tel: 01480 219555

www.eatonoak.co.uk



Stapleford
Cambridge

Tel: 01223 843349

www.rose-stapleford.co.uk



Party Menus

The George and Dragon is the perfect place for your party. The great atmosphere, our efficient service and a wonderful choice of Menus combine to ensure you'll have a time to remember.

The menu selection offers a choice to suit not only taste but also your budget.

We have 2 main dining areas; the main Dining Room can seat up to 65 people, while the Garden Room can seat up to 32 people.

Organising Your Function

We aim to make organising your function as easy and smooth as possible.

1. MENUS

*Enclosed is a selection of party menus available at The George and Dragon, your party must decide upon **ONE** menu.*

2. CONFIRMING YOUR BOOKING

To confirm your booking a deposit of £5.00 per person is required.

3. SPECIAL TOUCHES

We can supply Table Linen, Flower Arrangements or Table Decorations if required, please ask your party organiser for more details and prices.

4. FOOD ORDER

One week prior to the party date your food order with the guests' choices is required.

5. BUFFET MENUS

In addition to the sit down meals we also offer a selection of Buffet menus.

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Taylor Made Menus

We can also "Taylor Make" Menus to suit your requirements and budget.

For more information contact Lorelle or Karen.

Dietary Requirements

Our menus are prepared fresh by our team of chefs; please do not hesitate to contact us about any dietary requirements for a member of your party.

Sunday Lunchtimes

Sunday Lunchtime Party Menus are similar to our Sunday Roast Menu and are available by request.

Outside Catering

G & D Caterers



G & D Caterers is the outside catering arm of Illustrious Pub Company and operates from The George and Dragon Elsworth.

We can offer a full range of outside catering for business or private functions. Whether it's a dinner party, buffet, birthday celebration, wedding, funeral or another event, we can supply quality catering for all.

Call Karen on 01954 267236

www.ganddcaterers.co.uk