



G & D Caterers

*The George & Dragon
41 Boxworth Road
Elsworth
Cambridge
CB23 4JQ*

Tel-01954 267236

Paul and Karen Beer

G & D Caterers operate from The George & Dragon, Elsworth, and we are able to cater for parties large or small, we can provide a variety of menu choices to suit both the occasion and your budget, whether you desire a carving buffet with chefs serving, a finger buffet or a more formal sit down function.



Business and Private Functions

Hot and Cold Buffets

Picnics

Weddings

Birthdays

Christenings

Funerals

Contract Catering



Selection of Buffet Menus

Please find a selection of buffet menus for your perusal.

All our buffets are served with the inclusion of delivery, disposable plates, disposable cutlery, and disposable napkins.

We are also able to offer china crockery, stainless steel cutlery, linen table cloths, napkins, and staff for your function at an additional cost.

Please do not hesitate in asking for any special requests.

Finger Buffet A £9.00

Assorted sandwiches - to include Ham, Beef, Cheese, Egg and Poached Salmon served on White & Brown Bread

Barbecue Chicken Drumsticks

Sausage Rolls

Prime Suffolk Farmhouse Pork Pies

Homemade Quiche

Mini Chocolate Éclairs

Homemade Scones with Butter and Jam

Finger Buffet C £13.00

Assorted sandwiches - to include Ham, Beef, Cheese, Egg and Poached Salmon served on White and Brown Bread

Homemade Stilton and Red Onion Tarts

Smoked Salmon Blinis

Mixed Bruschetta's

Homemade Scotch Eggs

Crolines (Hot Savoury Pastries)

Marinated BBQ Chicken Legs (served Cold)

Fruit Tartlets

Mini Chocolate Éclairs



Cold Meat and Fish Buffet £20.00 per person

Home cooked Ham from the Bone

Roast Scottish Sirloin of Beef

Coronation Chicken

Poached Scottish Salmon

Roasted Vegetable and Cheese Quiche

**Mixed Leaves with Cucumber, Peppers, Tomatoes,
Red Onion, Celery**

Homemade Coleslaw

Homemade Curried Rice Salad

Hot New Potatoes with Parsley and Butter

Homemade Raspberry Meringue Roulade

Homemade Lemon Cheese

Fresh Fruit Salad



Full Carving Cold Meat and Fish Buffet £27.00 per person

Chefs carving at The Table

Home cooked Ham from the Bone

Roast Scottish Sirloin of Beef

Breast of Norfolk Turkey

Poached Scottish Salmon

Mediterranean King Prawns

Goats Cheese and Spinach Tarts

Mixed Leaves with Cucumber, Peppers, Tomatoes, Red Onion, Celery

Homemade Coleslaw

Homemade Curried Rice Salad

Homemade Mediterranean Pasta Salad

Hot New Potatoes with Parsley and Butter

Followed by a selection of Homemade Desserts

Examples of Sit Down Menus

Please find a selection of menu options

We offer china crockery, stainless steel cutlery, disposable napkins and staff within the price of your menu.

Linen table cloths £1.00 per person

Linen Napkins 70p per person

Please do not hesitate in asking for any special requests

Starters - Please select one starter from the list above

Smoked Trout with Rocket and Cherry Tomatoes and Horseradish Cream £5.00

Oak Smoked Scottish Salmon £5.75
Served with Capers and brown bread and butter

Timbale of Mixed Melon £4.00

Plated Prawn Cocktail £5.50
Greenland Prawns served on a bed of crisp iceberg lettuce in a Marie-rose sauce with brown bread and butter

Smoked Salmon Timbale £5.50
*A Light Creamy Smoked Salmon and Prawn Mousse wrapped in Oak Smoked Scottish Salmon
And served with Brown Bread and Butter*

Egg and Prawn Mayonnaise £4.25
Served with Brown Bread and Butter

Chefs Salad £5.00
Tossed chopped mixed salad with smoked chicken in a basil oil dressing

Home-made Chicken Liver and Cognac Pate £5.00
Served with redcurrant jelly and warm French bread

Smoked Peppered Mackerel with Horseradish Cream £4.25
Served with Brown bread and butter

Avocado Vinaigrette £5.00

Home-made Spinach and Feta Tart £4.50

Soups

All at £4.00

Cream of Tomato and Basil

(V) Leek and Potato

(V) Broccoli and Stilton

Chicken and Vegetable

(V) Vegetarian

Main Courses - Please select one main course from the list above

Breast of Chicken in a White Wine and Mushroom Sauce £13.00

Coq au Vin £13.50

*Breast of Chicken in a Red Wine and Mushroom Sauce garnished
With a Crouton with Pate*

Breast of Chicken in a Cream and Asparagus Sauce £13.50

Prime British Pork Fillet in a Leek and Wholegrain Mustard Sauce £13.00

Prime British Pork Fillet in a Calvados Jus with Caramelized Apple £13.00

*Rack of English Lamb with a Herb Crust and served
With a Madeira Sauce* £18.00

*Darne of Fresh Scottish Salmon Poached in White Wine and
Served in a Prawn Sauce* £11.00

Salmon and Monkfish Mornay £13.00
*Fresh Scottish Salmon and Monkfish in a rich Cheese Sauce
Encircled in Creamed Potato*

*Paupiettes of Lemon Sole with Greenland Prawns accompanied
By a Lobster and Dill Sauce* £13.50

Cold Poached Scottish Salmon with a Tarragon Mayonnaise £10.50

Fresh Seafood Platter £20.00
*Dressed Cromer Crab, Poached Scottish Salmon, Greenland Prawns,
Mediterranean King Prawns, Half a Lobster served with a mixed salad and
Minted new potatoes*

Vegetarian Main Courses

Vegetarian Courses will be charged as the main course substituted

Spinach and Three Cheese Cannelloni
*Cannelloni filled with spinach and ricotta cheese in a cream sauce
Topped with melted mozzarella and fresh Parmesan cheese*

Oven Baked Wild Mushroom Risotto

*Tomato, Goats Cheese and Basil Tart served with a rich tomato and garlic sauce, and garnished with mixed
salad leaves*

Desserts all at £5.50 - Please select one dessert from the list above

Fresh Strawberry or Raspberry filled Meringue Nest with Fresh Whipped Vanilla Cream

A Rich Chocolate, Marengo Cherry and Brandy Gateau served with a Cherry Brandy Crème Anglaise

Traditional Treacle Tart served with Hot Custard

Fresh Fruit Salad Laced with Cointreau and served with Fresh Whipped Cream

White Chocolate and Lime Cheesecake served with a Raspberry Coulis

Vanilla Crème Brulee with Caramelized Sugar, Raspberries and Fresh Whipped Cream

*Selection of Brie, Stilton and Cheddar served with Biscuits,
Celery and Grapes*

£5.00

Coffee and Mints

£1.25

All menus and dishes enclosed are purely examples of what we can offer, if required we

Can tailor-make a package to suit your requirements, occasion or budget.

We are able to supply you with all of your refreshments, and glassware.

For further information or to discuss your function further please contact Karen

On 01954 267236