

# THE GEORGE & DRAGON ELSWORTH

41 Boxworth Road  
Elsworth  
Cambridge  
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Paul & Karen Beer

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## *Selection of Party Menus*

### *Organising Your Function*

*We aim to make organising your function as easy and smooth as possible. Enclosed is a selection of party menus available at The George & Dragon, your party must decide upon ONE menu, and 1 week prior to the party date a food order with the guests choices is required.*

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

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

*Sunday Lunchtime Menus are available by request.*

*We can supply Table Linen, Flower Arrangements and Table Decorations if required.*

*If you have any special requests, please do not hesitate in asking.*

***Party A***  
***Priced at £15.00 per person***

***Home made Soup of the Day***  
*Served with a Crusty Roll*

***Fanned Seasonal Melon***  
*Served with a Fruit Compote and Mango Sorbet*

***Homemade Chicken Liver and Brandy Pate***  
*Served with Mixed Leaves, Plum & Apple Chutney and Warm Toasted Brioche*

***Timbale of Egg and Prawn Mayonnaise***  
*Served with Brown Bread and Butter*

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***Breast of Chicken***  
*Served with a Homemade White Wine, Bacon and Mushroom Sauce*

***Grasmere Pork and Stilton Sausages***  
*Served with Creamed Potatoes, Selection of fresh vegetables and Caramelised Onion Gravy*

***Fresh Fillet of Plaice***  
*Grilled and Served with a Homemade Lobster Sauce*

***Fresh Fillet of Cod***  
*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*

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***Wine Poached Berry Meringue Roulade***  
*Served with a Vanilla Pod Ice Cream*

***Spiced Apple and Sultana Crumble Pie***  
*Served with Custard*

***Selection of Mixed Ice Creams***  
*Served with a Swirl of Fresh Cream and Wafer*

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***Fresh Filter Coffee or Tea***  
*Served with Mints*

**Party B**  
**Priced at £17.50 per person**

*Home made Soup of the Day*  
*Served with a Crusty Roll*

*Deep Fried Wedges of Breaded Brie*  
*Served with Mixed Leaves & a Plum and Apple Chutney*

*Homemade Spinach and Goats Cheese Tart*  
*Served with Balsamic Dressed Mixed Leaves*

*Traditional Prawn Cocktail*  
*Served with Brown Bread and Butter*

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*Homemade Steak and Ale Pie*  
*Served with a Homemade Short Crust Pastry, Mash and Vegetables*

*Stuffed Breast of Chicken*  
*Stuffed with a Mature Cheddar Cheese and wrapped with Bacon and served with a Port Sauce*

*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*

*Fresh Fillet of Haddock*  
*Deep Fried in our Ale Batter & Served with Chips and Peas*

*Homemade Roasted Vegetable Lasagne*  
*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*

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*Homemade Irish Cream Whiskey Panacota*  
*Served with a Cappuccino Crème Anglaise*

*Homemade Lemon Cheesecake*  
*Served with a Swirl of Fresh Cream and a Raspberry Coulis*

*Milk and White Chocolate Profiteroles*  
*Filled with Fresh Cream and served with a Belgium Chocolate Chip Ice Cream*

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*Fresh Filter Coffee or Tea*  
*Served with Mints*

# Party C

## Priced at £21.50 per person

*Home made Soup of the Day*  
*Served with a crusty roll*

*Cornets of Oak Smoked Salmon*  
*Stuffed with Greenland Prawns, dressed with a Marie-rose Sauce & Served with Brown Bread and Butter*

*Devilled Wild Mushrooms on Toast*  
*Sautéed Wild Mushroom served in a Cream & Brandy Sauce on Toasted Brioche*

*Pan Fried Mediterranean King Prawns*  
*Tossed in Garlic & Lemon Butter and served with Brown Bread & Butter*

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*Char Grilled Prime Scottish 8oz Rump Steak*  
*Served with Grilled Tomato & Field Mushrooms and an optional Homemade Creamy Green Peppercorn Sauce*

*Braised English Lamb Shank*  
*Served on Creamed Potatoes with a Red Currant and Rosemary Jus with a Selection of Fresh Vegetables*

*Baked Breast of Chicken Roulade*  
*Breast of Chicken Stuffed with Baby Spinach, Cream Cheese and Pancetta served with a Provencale Sauce*

*Fresh Fillet of Halibut & Prawn Mornay*  
*Topped with Greenland Prawns and served with a Lobster and Cheese Sauce*

*Homemade Vegetable Wellington*  
*Roasted Vegetables wrapped in a Puff Pastry Case 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*

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*Homemade Crème Brulee*  
*Served with Wine Poached Berries and a Swirl of Fresh Cream*

*Homemade Baked Chocolate & Brandy Torte*  
*Served with a Swirl of Fresh Cream and a Belgium Chocolate Chip Ice Cream*

*Homemade Sticky Toffee and Date Pudding*  
*Served with a Hot Toffee Sauce and Vanilla Pod Ice Cream*

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*Fresh filter Coffee or Tea*  
*Served with Mints*