

THE GEORGE & DRAGON ELSWORTH

41 Boxworth Road
Elsworth
Cambridge
CB23 4JQ

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

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

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

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

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

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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

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

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
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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

Fresh filter Coffee or Tea
Served with Mints