

## Sunday Party Menu

On a Sunday we serve our Roast Menu from 12 noon until 8.30 and can cater for parties of all sizes. We offer a choice of starters, selection of main courses including  
Two roast meats, one of which is Roast Sirloin of Beef the other can be of your choice, a selection of desserts and coffee.  
For more information on prices and sample menus please ask a member of the team.

## Taylor Made Menus

Don't see anything you like?  
Then let us "Taylor Make" a bespoke menu  
For your specific requirements, contact Karen to make an appointment to discuss your party.

## Organising Your Function

We aim to make organising your function as easy and smooth as possible, please follow the steps below

### MENUS

Enclosed is a selection of party menus available, your party must decide upon ONE menu.

### CONFIRMING YOUR BOOKING

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

### SPECIAL TOUCHES

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

### FOOD ORDER

10 days prior to the party date your food order with the guests' choices is required.



Tel: 01954 267236

## Finger Buffet Menus

Large or Small gatherings can be catered for with a choice of finger buffets.  
Business and Private Functions, Birthdays Parties  
Christenings & Funerals

### Finger Buffet A - £11.50 per person

Assorted sandwiches –  
Including Suffolk Ham, Sirloin of Beef, Mature Cheddar Cheese, Poached Salmon  
Egg Mayonnaise served on both White & Brown Bread  
Barbecue Chicken Drumsticks  
Sausage Rolls, Suffolk Farmhouse Pork Pies  
Baked Cheese & Onion Tarts (v)  
Fruit Scones, Jam & Cream  
Chocolate Brownies  
Tea and Coffee

### Finger Buffet B - £14.00 per person

Assorted sandwiches –  
Including Suffolk Ham, Sirloin of Beef, Mature Cheddar Cheese, Poached Salmon  
Egg Mayonnaise served on both White & Brown Bread  
Stilton & Red Onion Tarts (v)  
Smoked Salmon Canapés  
Chicken Parfait Vol au Vents  
Tempura Battered King Prawns, Chilli Dip  
Barbecue Chicken Drumsticks  
Mini Chicken & Bacon Pies  
Duck Spring Rolls, Hoi sin Dipping Sauce  
Fruit & Nut Cake  
Chocolate Brownies  
Fruit Scones, Jam & Cream  
Tea and Coffee

**Not quite what you're looking for, Karen would be happy to Taylor Make a Buffet Menu to your requirements, please telephone to make an appointment.**



## Party Menu Selection

**The George and Dragon** in Elsworth has been owned by Paul & Karen Beer since 2002, we think it is the perfect place for your special celebration; we have created a warm and friendly atmosphere in comfortable surroundings, offering you efficient service with a wonderful choice of menus combine to ensure you'll have a time to remember.

There is a choice of three menus offering 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

With Paul and Jamie our son running the kitchen and Karen with her team running front of house we will make your party a celebration to remember.

Please contact Karen to discuss your party's

### The George & Dragon

41 Boxworth Road  
Elsworth, Cambs  
CB23 4JQ  
Tel: 01954 267236

[www.georgeanddragon-elsworth.co.uk](http://www.georgeanddragon-elsworth.co.uk)

gdelsworth@yahoo.co.uk

## Party Menu A

Pan Fried Mediterranean King Prawn  
Toasted Sour Dough with Garlic Butter

Chicken Liver Parfait, Red Onion Marmalade  
Toasted Ciabatta

Wild Mushroom & Goats Cheese Risotto (v)  
Rocket & Parmesan

### Seafood Trio

Mini Prawn Cocktail, Quenelle of Cromer Crab on Cucumber  
& Oak Smoked Scottish Salmon

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Char-grilled Fillet Steak, Optional Diane Sauce  
Chunky Chips, Grilled Tomato & Mushrooms, Garden Peas

Roasted Rump of English Lamb  
Red Currant & Rosemary Jus  
Parmentier Potatoes and Seasonal Vegetables

### Breast of Chicken

Wild Mushroom & White Truffle Oil Sauce  
Dauphinoise Potato, Wilted Spinach

Fresh Fillet of Sea bass Garlic & Prawn Butter  
Crushed New Potatoes with Wilted Spinach

Fresh Fillet of Plaice, Creamed Leeks & Prawns  
New Potatoes

Wild Mushroom Stroganoff (v)  
Steamed Rice, House Salad

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Baked White Chocolate & Raspberry Cheesecake

Sticky Toffee Pudding  
Toffee Sauce & Vanilla Ice Cream

Vanilla Crème Brulee,  
Fresh Cream & Wine Poached Berries

Cheese Board, Selection of Biscuits & Chutney

Tea & Filter Coffee with Chocolate Mints

3 Courses £27.50 per person

## Party Menu B

The George & Dragon Prawn Cocktail

Smoked Duck, Shredded Cucumber & Spring  
Onion Hoi sin Dressing

Baked Red Onion & Goats Cheese Tart (v)

Homemade Cream of Tomato & Basil Soup (v)

Tempura King Prawns, Sweet Chilli Dip

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Slow Cooked Lamb Shank  
Mashed Potato, Kale, Red Currant & Rosemary Jus

Breast of Chicken au Poirve  
Served on Crushed New Potatoes,  
Creamy Pepper Corn Sauce

Char-grilled 8oz Prime Rump Steak  
Field Mushroom, Grilled Tomato, Chips & Peas

Fresh Scottish Salmon Prawn & Parsley Butter  
New Potatoes & Fresh Vegetables

Fresh Fillet Hake Prawn & Parmesan Crust  
Lobster Sauce, New Potatoes & Fresh Vegetables

Roasted Nut Loaf Red Wine Jus (v)  
New Potatoes and Fresh Vegetables

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Sticky Toffee Pudding  
Hot Toffee Sauce with Vanilla Ice Cream

Berry Meringue  
Fresh Cream & Vanilla Ice Cream

Rich Chocolate Torte  
Fresh Cream & Chocolate Ice Cream

Tea & Filter Coffee with Chocolate Mints

3 Courses £22.50 per person

## Weekday Lunchtime Party Menu

Homemade Cream of Mushroom Soup

Homemade Chicken Liver & Cognac Pate  
Plum & Apple Chutney & Toast

Seasoned Whitebait with Garlic Mayonnaise

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Breast of Chicken, Creamy White Wine &  
Mushroom Sauce, New Potatoes & Fresh  
Vegetables

Traditional Roast Loin of Pork  
Apple Sauce, Sage & Onion Stuffing, Roast & New  
Potatoes & Fresh Vegetables

### Fillet of Cod Mornay

Topped with a Cheese & Lobster Sauce

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Cinnamon & Apple Crumble Pie  
Vanilla Custard

Berry Meringue,  
Fresh Cream & Vanilla Ice Cream

Coffee and Chocolate Mints

2 Courses £13.50 per person  
3 Courses £16.50 per person

Menu only available  
Monday to Friday Lunchtimes