

# DECEMBER FESTIVE MENU

Available Tuesday to Saturdays, lunchtime & dinner

## Prawn & Smoked Salmon Cocktail

Greenland prawns & smoked salmon on a bed of iceberg lettuce topped with Marie-rose dressing

## Spiced Parsnip Soup

Parsnip crisps

## Devilled Whitebait, Roasted Garlic Mayonnaise

## Goats Cheese & Fig Salad

Balsamic dressed leaves

## Chicken Liver & Cognac Pate

Red onion chutney & toasted brioche

## Pan fried Tiger Prawns, Chilli, Spring Onion & Garlic

Garlic Crouton



## Traditional Roast Norfolk Turkey

All the trimmings, roast & new potatoes, vegetables & gravy

## Char-grilled 8oz Ribeye Steak

28-day dry aged ribeye, button mushrooms & tomato, Chunky chips & peas

## Slow-Cooked Lamb Shank

Mashed potatoes, seasonal vegetables, redcurrant & rosemary jus

## Haddock Mornay

Lobster sauce topped with melted cheese. New potatoes & vegetables

## Fillet of Sea Bass, Garlic Prawns

Garlic butter, garden peas & skinny fries

## Roasted Nut & Cranberry Loaf

Gravy, roast & new potatoes with seasonal vegetables



## Traditional Christmas Pudding & Brandy Sauce

## Poached Berry Meringue

## Sticky Toffee Pudding

Salt caramel ice cream & toffee sauce

## Biscoff Cheesecake

Chocolate ice cream

## Vanilla Crème Brulee

Poached berries & fresh cream

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## Coffee & Mints

Two Courses £28.00 per person

Three Courses £35.00 per person

A deposit of £5.00 per person is required at the time of booking

PLEASE ASK FOR REFUNDS POLICY ON DEPOSITS

# SUNDAY CHRISTMAS MENU

Served on 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup>, 22<sup>nd</sup> from 12.00pm-4.00pm

## Prawn Cocktail

Greenland prawns on a bed of iceberg lettuce topped with Marie-rose dressing

## Spiced Parsnip Soup

Parsnip crisps

## Devilled Whitebait, Roasted Garlic Mayonnaise

## Goats Cheese & Fig Salad

Balsamic dressed leaves

## Oak Smoked Scottish Salmon

## Chicken Liver & Cognac Pate

Red onion chutney & toasted brioche



## Roast Sirloin of Scottish Beef

Served with Yorkshire pudding, Roast & New Potatoes, Selection of Vegetables & Gravy

## Roast Norfolk Turkey

Sage & Onion Stuffing, Chipolata & Bacon, Roast & New Potatoes, Selection of Vegetables & Gravy

## Roast Loin of Pork

Apple sauce, Sage & Onion Stuffing, Roast & New Potatoes, Selection of Vegetables & Gravy

## Fresh Bass Fillet, Garlic & Prawn Butter

Skinny Fries & Garden Peas

## Haddock & Prawn Mornay

Lobster Sauce topped with Melted Cheddar Cheese, New Potatoes & Vegetables

## Fish and Chips

Traditional Beer Battered Cod, Chips, & Garden Peas

## Home-made Cranberry & Nut Roast (v)

Roast & New Potatoes, Selection of Vegetables & Gravy



## Homemade Desserts to include Traditional Christmas Pudding & Brandy Sauce

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## Coffee & Mints

Two Courses Adult £27.50 / Children £17.50

Three Courses Adult £35.00 / Children £22.00

For party bookings a deposit of £5.00 per person is

Required at the time of booking  
PLEASE ASK FOR REFUNDS POLICY ON DEPOSITS

# CHRISTMAS MENUS 2024



This December we will be offering our festive menus for parties of all sizes  
For more information please give us a call.

## DECEMBER OPENING HOURS

In December we will be open Tuesday to Saturdays Lunch & Dinner, plus every Sunday 12 noon until 4pm

### CHRISTMAS DAY

Christmas day menu only (closed in evening)

### BOXING DAY

Boxing day menu only (closed in evening)

### NEW YEARS EVE

Open lunchtime serving our A1 a carte menu 12-2pm  
Open Evening serving our New Years Eve Menu from 7pm

### NEW YEARS DAY

Open lunchtime 12pm -2pm (closed in evening)

### Festive period closures

We will be closed on Friday 27<sup>th</sup> & Saturday 28<sup>th</sup>,  
Open again on Sunday 29<sup>th</sup> December for lunch.  
We will then be closed on Thursday 2<sup>nd</sup> & Friday 3<sup>rd</sup> January 2025

For all enquiries and bookings please call us on:-

**01954 267236**

or email us at:-

[gdelsworth@yahoo.co.uk](mailto:gdelsworth@yahoo.co.uk)

Website:-

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



# Christmas Day

**Lobster & King Prawn Cocktail**  
Bloody marie dressing

**Chicken Liver & Cognac Pate**  
Red onion chutney & toasted brioche

**Goats Cheese & Fig Salad**  
Balsamic dressed leaves

**Cream of Tomato & Basil Soup**

**Seared King Scallops**

Black pudding, chorizo, lardons of smoked bacon & cauliflower puree



**Traditional Roast Norfolk Turkey**

Sage & onion stuffing, chipolata & bacon, roast & creamed potatoes, medley of vegetables & gravy

**Fillet Steak Diane**

28-day dry aged fillet, dauphinoise potato, spouting broccoli  
Diane sauce

**Salmon with Prawns & Lobster Sauce**  
Mashed potato & sprouting broccoli

**Roasted Vegetable, Cranberry & Nut Roast**  
Roast potatoes, gravy & fresh vegetables



**Karen's Home-made Christmas Pudding,**  
Brandy sauce

**Espresso Crème Brulee**  
Brownie & whipped cream

**Passion Fruit, Raspberry & Eaton Mess**  
Cheesecake

**Sticky Toffee Pudding**  
Toffee sauce & vanilla ice cream

**Selection of Cheese's served with Crackers**  
Red onion chutney & grapes

**Coffee & Chocolate Truffles**

£90.00 per person, £70.00 per child

£40.00 per person/child, deposit when booking

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# Boxing Day

**Prawn Cocktail**

Greenland prawns on a bed of iceberg lettuce topped with Marie-rose dressing

**Cream of Tomato & Basil Soup**

**Devilled Whitebait, Roasted Garlic Mayonnaise**

**Goats Cheese & Fig Salad**  
Balsamic dressed leaves

**Chicken Liver & Cognac Pate**  
Red onion chutney & toasted brioche



**Roast Sirloin of Scottish Beef**

Roast & new potatoes, Yorkshire pudding, fresh vegetables & gravy

**Breast of Chicken Creamy Mushroom & Smoked Bacon Sauce**

New potatoes & fresh vegetables

**Slow-Cooked Lamb Shank**

Mashed potatoes, fresh vegetables, redcurrant & rosemary jus

**Fresh Fillet of Haddock Mornay**

New potatoes & medley of vegetables

**Fish & Chips**

Traditional beer battered cod, chips, & garden peas

**Mediterranean Vegetable Tart**

Provençale sauce, new potatoes & vegetables



**Sticky Toffee Pudding**

Salt caramel ice cream & toffee sauce

**Lemon Meringue Roulade, Poached Raspberries**

Vanilla ice cream

**Biscoff Cheesecake Chocolate Ice Cream**

**Black Cherry & Almond Frangipane Tart & Custard**

£45.00 per person, £30.00 per child

£20.00 per person/child, deposit when booking

PLEASE ASK FOR REFUNDS POLICY ON DEPOSITS

Wishing all our guests a  
Very Happy Christmas  
& Prosperous New Year



# NEW YEAR'S EVE

**Seared King Scallops**

Black pudding, chorizo, lardons of smoked bacon & cauliflower cream

**Chicken Liver & Cognac Pate**

Red onion chutney & toasted brioche

**Seafood Stack**

Greenland prawns, Cromer crab & oak smoked salmon,  
Bloody marie dressing

**Double baked Goats Cheese Souffle**

Rockette with Balsamic



**Fillet Steak Diane**

28-day dry aged fillet steak, dauphinoise potato,  
Sprouting broccoli & Diane sauce

**Roasted Wild Halibut**

Creamed leeks & smoked salmon, crushed new potatoes

**Medallions of Pork Fillet, Sage Crumb**

Wholegrain mustard sauce

Champ & Baby Carrots

**Lobster Thermidor**

Half a lobster thermidor, skinny fries & mixed salad

**Mediterranean Vegetable Tart**

Provençale sauce, new potatoes & vegetables



**Sticky Toffee Pudding**

Salt caramel ice cream & toffee sauce

**Lemon Meringue & Raspberry Cheesecake**

Vanilla ice cream

**Espresso Crème Brulé**

Brownie & fresh cream

**Coffee & Mints**

£45.00 per person

A deposit of £10.00 per person is required at the time of booking

