

SUNDAY CHRISTMAS MENU

Traditional prawn cocktail
Greenland prawns, iceberg lettuce, Marie-rose dressing

Homemade winter vegetable soup (v)

Breaded whitebait, roasted garlic mayonnaise

Goats cheese & fig salad, balsamic glaze (v)

Smoked duck breast, cucumber & spring onion, hoi sin sauce

Homemade chicken liver & cognac pate
Red onion chutney & toasted brioche



Roast sirloin of Scottish beef

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

Fillet of seabass, garlic & prawn butter
Skinny fries & garden Peas

Fillet of haddock & prawn mornay
New potatoes & medley of vegetables

Traditional fish and chips

Homemade beer battered, chunky chips, & garden peas

Homemade Quorn, nut & cranberry loaf (v)

Yorkshire pudding, gravy, roast & new potatoes with seasonal vegetables



Traditional Christmas Pudding & Brandy Sauce

Panettone bread & butter pudding

Lemon, raspberry & pistachio meringue roulade

Baileys & Biscoff Cheesecake

Christmas crumble pie & custard

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Coffee & Mints



Two Courses Adult £29.00 / Children £17.50

Three Courses Adult £36.50 / Children £22.00

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

PLEASE ASK FOR REFUNDS POLICY ON DEPOSITS

# DECEMBER FESTIVE MENU

(Available Tuesday to Saturdays, lunchtime & dinner)

Traditional prawn cocktail  
Greenland prawns, iceberg lettuce, Marie-rose dressing

Homemade chicken liver & cognac pate  
Red onion chutney & toasted brioche



Panko breaded calamari, roasted garlic mayonnaise

Deville mushrooms on toasted brioche (v)

Homemade winter vegetable soup (v)

Crab & smoked salmon mayonnaise on toasted sourdough



Traditional roast Norfolk turkey

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

Char-grilled Boz sirloin steak

28-day dry aged sirloin, mushrooms & tomato, chunky chips & peas

Slow-cooked lamb shank

Mashed potatoes, vegetables, redcurrant & rosemary jus

Fillet of haddock & prawn mornay

New potatoes & medley of vegetables

Scottish salmon fillet, hollandaise sauce

Crushed new potatoes & spinach

Homemade Quorn, nut & cranberry loaf (v)

Gravy, roast & new potatoes with seasonal vegetables



Traditional Christmas pudding & brandy sauce

Spiced poached berry meringue

Mulled wine coulis & ice cream

Sticky toffee pudding

Salt caramel ice cream & toffee sauce

Baileys & Biscoff Cheesecake

ice cream



Vanilla crème brûlée

Poached berries & fresh cream

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Coffee & Mints

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Two Courses £30.00 per person

Three Courses £37.00 per person

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

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# CHRISTMAS MENUS 2025



This December we  
will be offering our  
festive menus for  
parties of all sizes

For more  
information please  
give us a call.

## DECEMBER OPENING TIMES

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 a la carte menu 12-2pm  
Open Evening serving our New Years Eve Menu from 6pm

## NEW YEARS DAY

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

## Festive period closures

We will be closed on the following dates;  
Saturday 27<sup>th</sup> & Tuesday 30<sup>th</sup> of December  
Friday 2<sup>nd</sup>, Saturday 3<sup>rd</sup> of January 2026

For all enquiries and bookings please call us on:-

**01954 267236**

or email us at:-

**gdelsworth@yahoo.co.uk**

Website:-

**www.georgeanddragon-**  
**elsworth.co.uk**



# Christmas Day

Lobster & king prawn cocktail  
Bloody mary dressing

Homemade chicken liver & cognac pate  
Red onion chutney & toasted brioche

Goats cheese & fig salad, balsamic glaze (v)

Cream of tomato & basil soup (v)



Seared king scallops

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



Traditional roast Norfolk turkey

Sage & onion stuffing, chipolata & bacon, roast & new potatoes, selection of vegetables & gravy

Fillet steak Diane

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

Wild halibut, crab & parmesan crumb  
Samphire, crushed new potatoes, lobster sauce

Beetroot & butternut squash wellington (V)  
Roast & new potatoes, selection of vegetables & gravy



Traditional Christmas pudding, brandy sauce

Espresso martini tiramisu

Raspberry gin Eaton Mess Cheesecake



Sticky toffee pudding  
Salt caramel ice cream & toffee sauce

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

Coffee & homemade fudge

£95.00 per person, £75.00 per child

£45.00 per person/child, deposit when booking

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# Boxing Day

Pan fried tiger prawns, chilli & spring onion, garlic ciabatta

Traditional prawn cocktail  
Greenland prawns, iceberg lettuce, Marie-rose dressing

Cream of tomato & basil soup (v)

Panko breaded calamari, roasted garlic mayonnaise

Goats cheese & fig salad, balsamic glaze (v)

Smoked duck breast, cucumber & spring onion, hoi sin sauce



Roast sirloin of Scottish beef

Yorkshire pudding, roast & new potatoes, selection of vegetables & gravy

Homemade chicken & ham pie  
Mashed potato & vegetables

Slow-cooked lamb shank  
Mashed potatoes, vegetables, redcurrant & rosemary jus

Scottish salmon melt  
Lobster & cheese sauce, crushed new potatoes, spinach

Traditional fish and chips  
Homemade beer battered, chunky chips, & garden peas

Beetroot & butternut squash wellington (V)  
Roast & new potatoes, selection of vegetables & gravy



Panettone bread & butter pudding  
Mango coulis, cream & ice cream

Lemon, raspberry & pistachio meringue roulade

Baileys & Biscoff cheesecake

Black cherry & almond frangipane tart & custard

Coffee & homemade fudge

£47.50 per person, £30.00 per child

£20.00 per person/child, deposit when booking

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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 puree

Homemade chicken liver & cognac pate  
Red onion chutney & toasted brioche

Seafood Stack  
Greenland prawns, Cromer crab & oak smoked salmon,  
Bloody Mary dressing

Goats cheese & fig salad, balsamic glaze (v)

Tempura tiger prawns, chilli & soy dip



Fillet steak Diane

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

Half of roasted duck  
Orange sauce, mashed potato, baby carrots

Wild halibut, smoked salmon & prawn sauce  
Samphire & crushed new potatoes

Half of lobster thermidor  
Skinny fries & house salad

Mediterranean vegetable Tart (v)  
Provencale sauce, parmentier potatoes & house salad



Sticky toffee pudding  
Salt caramel ice cream & toffee sauce

Baileys & Biscoff Cheesecake

Espresso martini tiramisu

Vanilla Crème Brûlée  
Brownie & fresh cream

Coffee & homemade fudge

£47.50 per person

£20.00 per person deposit when booking

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