

Boxing Day

Pan fried tiger prawns, chilli & spring onion, samphire & toasted ciabatta

Traditional prawn cocktail

Greenland prawns, iceberg lettuce, Marie-rose dressing

Homemade French onion soup, cheese crouton

Panko breaded Calamari, roasted garlic mayonnaise

Goats cheese & fig salad, balsamic glaze (v)

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



Roast sirloin of Scottish beef

Yorkshire pudding, roast potatoes, cauliflower cheese, roasted root vegetables, medley of greens, gravy

Coq au vin

Breast of chicken, red wine, mushroom & pancetta sauce, roasted root vegetables, mashed potato

Slow-cooked lamb shank

Washed potatoes, roasted root vegetables, redcurrant & rosemary jus

Scottish salmon melt

Lobster & cheese sauce, crushed new potatoes, spinach

Traditional fish and chips

Homemade beer batter, chunky chips, & garden peas

Beetroot & butternut squash wellington (V)

Roast & new potatoes, roasted root vegetables & gravy



Panettone bread & butter pudding & custard

White chocolate & raspberry meringue roulade

Biscoff cheesecake

Chocolate brownie profiteroles

Coffee & homemade fudge



£50.00 per person, £30.00 per child

£20.00 per person/child, deposit when booking

A 10% discretionary service charge will be added to your bill which is distributed to our team.

Wishing all our guests a very happy
Christmas & prosperous New Year

Christmas Day

Lobster & prawn cocktail

Bloody Mary dressing

Homemade duck liver & cognac pate

Cumberland sauce & toasted brioche

Panko coated goats cheese & fig salad, balsamic glaze (v)

Homemade French onion soup, cheese crouton

Seared king scallops

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



Traditional roast Norfolk turkey

Sage, onion & pancetta stuffing, chipolata & bacon, roast potatoes, cauliflower cheese, roasted root vegetables, medley of greens, gravy

Fillet steak Diane

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

Wild bass, tiger prawns

Crayfish, garlic & caper butter, samphire, crushed new potatoes

Beetroot & butternut squash wellington (V)

Roast potatoes, cauliflower cheese, roasted root vegetables, medley of greens, gravy



Traditional Christmas pudding, brandy sauce

White chocolate crème brûlée, fresh cream & shortbread

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

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Coffee & homemade fudge

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£100 per person, £80 per child

£50 per person/child deposit when booking



A 10% discretionary service charge will be added to your bill which is distributed to our team.



CHRISTMAS MENUS 2026



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;
Tuesday 29th & Wednesday 30th of December
Saturday 2nd of January 2027

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



SUNDAY CHRISTMAS MENU

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

Homemade tomato & basil soup (v)

Breaded whitebait, roasted garlic mayonnaise

Goats cheese & fig salad, balsamic glaze (v)

Crab mayonnaise, toasted sourdough

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



Roast Norfolk turkey

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

Roast sirloin of Scottish beef

Yorkshire pudding, roast potatoes, selection of vegetables, gravy

Roast Loin of Pork

Yorkshire pudding, 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 batter, chunky chips, & garden peas

Homemade Quorn, nut & cranberry loaf (v)
Yorkshire pudding, gravy, roast potatoes with seasonal vegetables



Traditional Christmas pudding & brandy Sauce

Panettone bread & butter pudding

White chocolate & raspberry meringue roulade

Biscoff Cheesecake

Christmas crumble pie & custard

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Coffee & Mints

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Two Courses Adult £30.00 / Children £17.50

Three Courses Adult £36.50 / Children £22.00

A deposit of £10 per person is required at the time of booking

A 10% discretionary service charge will be added to your bill for tables of 6 or more, which is distributed to our team.

FESTIVE SET MENU

(Available Tuesdays – Saturday, lunch & dinner)



Homemade tomato & basil soup (v)

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

Deville mushrooms on toasted sourdough (v)

Breaded whitebait, roasted garlic mayonnaise



Traditional roast Norfolk turkey

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

Medallions of Pork, wholegrain mustard crumb

Red wine, mushroom & pancetta sauce, new potatoes & vegetables

Scottish salmon melt

Lobster & cheese sauce, crushed new potatoes, spinach

Traditional fish and chips

Homemade beer batter, chunky chips, & garden peas

Homemade Quorn, nut & cranberry loaf (v)

Gravy, roast & new potatoes with seasonal vegetables



Traditional Christmas pudding, brandy sauce

White chocolate & raspberry meringue roulade

Biscoff cheesecake

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Coffee & mints



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Two Courses £25.00 per person

Three Courses £30.00 per person

A deposit of £10 per person is required at the time of booking

A 10% discretionary service charge will be added to your bill for tables of 6 or more, which is distributed to our team.



CHRISTMAS PARTY MENU

(Available Tuesday to Saturdays, lunchtime & dinner)

Seafood stack, Marie-rose sauce

Smoked salmon, Cromer crab, Greenland prawns, iceberg lettuce

Homemade chicken liver & cognac pate

Red onion chutney & toasted brioche

Tempura tiger prawns, sweet chilli & soy sauce

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

Baked goats cheese & fig salad, balsamic glaze (v)



Traditional roast Norfolk turkey

All the trimmings, roast potatoes, vegetables & gravy

Char-grilled Boz sirloin steak

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

Slow-cooked lamb shank

Mashed potatoes, root mash, redcurrant & rosemary jus

Fillet of seabass, tiger prawns

Garlic butter, parmentier potatoes, samphire

Hake loin, pea & pancetta cream

Mashed potato & spinach

Homemade Quorn, nut & cranberry loaf (v)

Gravy, roast potatoes with seasonal vegetables



Traditional Christmas pudding & brandy sauce

Espresso martini tiramisu

Sticky toffee pudding

Ice cream & toffee sauce

Vanilla crème brûlée

Berries & fresh cream

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Coffee & Mints

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Two Courses £32.00 per person

Three Courses £38.00 per person

A deposit of £10 per person is required at the time of booking
A 10% discretionary service charge will be added to your bill for tables of 6 or more, which is distributed to our team.

