

George & Dragon

Father's Day Lunch

2 Courses £19.95 3 Courses £22.95

Starters

Homemade Soup of the Day (v)

A freshly prepared soup served with a warm Goostry's bakery bread roll

Classic Prawn Cocktail

North Atlantic prawns in a Marie rose sauce, served on a bed of shredded lettuce with brown bread

Smoked Chicken Salad

Slices of smoked chicken breast, served with a spiced mango & pineapple salsa

Black Pudding Tower

Layers of grilled Bury black pudding, smoked bacon and Braeburn apple. Served with a wholegrain mustard cream sauce

St. George's Mushrooms (v)

Button mushrooms sautéed with parsley and garlic in a cream sauce. Served with garlic flatbread

Melon & Parma Ham

Fantailed honeydew melon, served with thinly sliced Parma ham and a fruit coulis

Mains

Roast Topside of Beef & Yorkshire Pudding

Traditional roast beef, served with a homemade Yorkshire pudding, roasted potatoes, crushed new potatoes, Lowe's Farm seasonal vegetables and a rich stockpot gravy.

Roast Loin of Pork

Traditional roast pork served with stuffing, roasted potatoes, crushed new potatoes, Lowe's Farm seasonal vegetables and a rich stockpot gravy.

Roast Turkey

Traditional roast turkey, served with pigs in blankets, roasted potatoes, crushed new potatoes, Lowe's Farm seasonal vegetables and a rich stockpot gravy.

Fancy all three? Mixed Meat Roast Supplement £1.95

Steak au Poivre (£1.95 Supplement)

8oz chargrilled rump steak, served with crushed new potatoes, roasted potatoes, seasonal vegetables and a classic peppercorn sauce

Haddock Roulade

Fillet of haddock stuffed with a roasted Mediterranean vegetable ratatouille and topped with Mozzarella, served with crushed new potatoes and seasonal vegetables

Fillets of Sea Bass

Lightly grilled fillet of sea bass, served with roasted Mediterranean vegetables, parmentier potatoes and a basil pesto dressing

Wild Mushroom Tagliatelle (v)

Sautéed wild mushrooms, served in a cream sauce with fresh tagliatelle and toasted garlic flatbread

Desserts

Lemon Meringue Roulade

Meringue roulade filled with fresh cream and a handmade lemon curd filling. Served with Chantilly cream and fresh berries

Belgian Chocolate Torte

A rich Belgian chocolate torte served with fresh berries and Chantilly cream

Raspberry Jam Bakewell Tart

Raspberry jam, moist almond frangipane and whole raspberries in a gluten free pastry case. Served warm with fresh cream

Treacle Tart

Traditional treacle tart, served warm with Cheshire Farm vanilla-pod ice cream

Cheshire Farm Ice Creams

Three scoops from chocolate, strawberry, vanilla, honeycomb or peanut. Served with café curl and Chantilly cream

Mixed Berry Fool

Layers of blended berries, natural yoghurt, Swiss roll and topped with Chantilly cream

Cheese & Biscuits (£1.50 Supplement)

A selection of farmhouse and continental cheeses supplied by Williams of Sandbach. Served with biscuits, celery, chutney, grapes and apple.

Hot Drinks

Cappucino £2.95

Caffe Latte £2.95

Small Americano £1.75

Large Americano £1.95

Espresso £1.75

Double Espresso £2.45

Mocha £2.75

Liqueur Coffee £5.50

Hot Chocolate £2.95

English Breakfast Tea £2.25

Earl Grey Tea £2.25

Herbal & Fruit Teas £2.50