

George & Dragon

Set Menu (Sample Menu)

2 Courses £17.25 / 3 Courses 21.95

Our set menus are available to large parties and functions.
Please choose 3 dishes for each course.

Starters

Homemade Soup of the Day (v)

Freshly prepared soup served with a warm bread roll.

Prawn Cocktail

North Atlantic prawns bound in a homemade Marie rose sauce on a bed of lettuce with buttered brown bread.

Black Pudding Tower

Bury black pudding stacked with Braeburn apple and smoked bacon. Served with a wholegrain mustard sauce.

Trio of Melon (v)

Honeydew, cantaloupe and watermelon served with a mixed berry coulis.

Stilton Mushrooms (v)

Button mushroom sautéed in a stilton & black pepper cream sauce. Served with toasted flatbread.

Chicken Liver Paté

A smooth chicken liver paté, served with a spiced red onion chutney and toasted bloomer bread.

Mains

Roast Topside of Beef

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

Breast of Chicken

French-trimmed chicken breast, oven-roasted and served with roasted potatoes, crushed new potatoes, Lowe's Farm seasonal vegetables and a wild mushroom & tarragon cream sauce.

Fillet of Cod

Lightly-grilled fillet of cod, served with Lowe's Farm seasonal vegetables, crushed new potatoes and a lemon & dill cream sauce.

Minted Lamb Cutlets

Grilled lamb cutlets, served with parmentier potatoes, Lowe's Farm seasonal vegetables and a rosemary & redcurrant jus.

Butternut Squash & Chickpea Curry (v)

A stew of fresh spinach, chickpeas and butternut squash in a mild tomato & mixed herb sauce. Served with long-grain white rice and a chive soured cream.

Steak au Poivre

28 day aged British 8oz rump steak, char-grilled and served with crushed new potatoes, roasted potatoes, seasonal vegetables and peppercorn sauce.
£1.95 supplement.

Desserts

Triple Chocolate Brownie

Milk, white and dark chocolate brownie served warm with vanilla-pod ice cream.

Sticky Toffee Pudding

Served warm in a butterscotch sauce with vanilla-pod ice cream.

Salted Caramel Cheesecake

A baked cheesecake served with toffee sauce and Chantilly cream.

Profiteroles

Choux pastry filled with Chantilly cream and finished with chocolate sauce.

Cheese Board

A selection of local farmhouse and continental cheeses, served with a spiced red onion chutney, celery, apple, grapes and biscuits.

£1.95 Supplement

Tea & Coffee

£1.50 per head