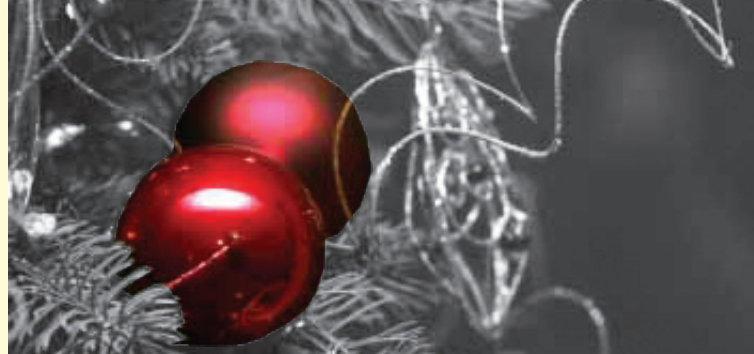


# Christmas Calendar



THE GEORGE  
& DRAGON

## Christmas Special Cheese Club

Friday 2nd December  
9.30pm

## Christmas Eve

Lunch 12pm - 3pm  
Live Music from 8.30pm

## Christmas Day Lunch

£60 Per Head

## Boxing Day

Lunch 12pm 4pm

## New Years Eve

Normal Food Service  
Live Music from 8.30pm

## New Years Day

Lunch 12pm - 4pm  
Indian Night 7pm - 9pm

## Corporate Christmas Lunches

Christmas might not be the first thing on your mind at this time of the year but it is fast approaching and having your corporate Christmas lunch booked will be a weight off your shoulders when December comes around.

Here at the George and Dragon we can cater for corporate lunches of up to 50 people.

Menus are now available on request.

If email is the easiest point of contact from your office you can reach us at [georgeanddragonchacombe@googlemail.com](mailto:georgeanddragonchacombe@googlemail.com)



*The George and Dragon*

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Celebrate  
Christmas  
at the  
George & Dragon

# Christmas Luncheon Menu

Monday 28th November - Friday 23rd December

£18.00 - 2 Courses

£23.00 - 3 Courses

£2.00 - Coffee and Mince Pie

£7.00 - Cheese and Vintage Port Platter

## Starters

Leek, Potato and Watercress Soup finished with Red Pesto Cream and Garlic Croutons

Quenelles of Kipper and Whiskey Paté with Melba Toast and served on a Parmesan and Rocket Salad

Hot Smoked Chicken Salad with Parmesan, Pine Kernels, Red Onions and Crispy Smoked Bacon

## Main Course

Traditional Roast Turkey served with Cranberry Gravy, Sausage and Sage Stuffing and Chipolata Sausage wrapped in Streaky Bacon

Fillet of Salmon wrapped in Spinach and Puff Pastry, on a bed of Creamed Potatoes and served with a Clam Chowder Sauce

Red Pepper, Feta Cheese and Courgette Lasagne, topped with Cracked Black Pepper Crisps

*All main courses are accompanied with a selection of seasonal vegetables with roasted chestnuts and garlic and rosemary roast potatoes*

## Desserts

Traditional Christmas Pudding served with Hot Brandy Sauce

Dark Chocolate Cheesecake served with Chilled Pastry Cream, Raspberry Sauce and Brandy Snap Pieces

Pineapple and Mango Pannacotta served with a Passion Fruit Sauce

# Christmas Dinner Menu

Monday 28th November - Friday 23rd December

£18.00 - 2 Courses

£23.00 - 3 Courses

£2.00 - Coffee and Mince Pie

£7.00 - Cheese and Vintage Port Platter

## Starters

Leek, Potato and Watercress Soup finished with Red Pesto Cream and Garlic Croutons

Quenelles of Kipper and Whiskey Paté with Melba Toast and served on a Parmesan and Rocket Salad

Chilled Duck Breast and Mandarin Salad with an Orange and Grand Marnier Caramel Sauce

Goats Cheese, Cherry Tomato and Tapenade Filo Pastry Tartlet with a Balsamic Onion Relish

Hot Smoked Chicken Salad with Parmesan, Pine Kernels, Red Onions and Crispy Smoked Bacon

## Main Course

Traditional Roast Turkey served with Cranberry Gravy, Sausage and Sage Stuffing and Chipolata Sausage wrapped in Streaky Bacon

Fillet of Salmon wrapped in Spinach and Puff Pastry, on a bed of Creamed Potatoes and served with a Clam Chowder Sauce

Braised Pork Belly on a bed of Sausage and Chestnut Stuffing, White Pudding and finished with Creamy Cider Sauce

Roast Ribeye of Beef cooked in a Garlic, Coriander and Onion Crust, served with a Rich Red Wine, Field Mushroom and Leek Sauce

Red Pepper, Feta Cheese and Courgette Lasagne, topped with Cracked Black Pepper Crisps

*All main courses are accompanied with a selection of seasonal vegetables with roasted chestnuts and garlic and rosemary roast potatoes*

## Desserts

Traditional Christmas Pudding served with Hot Brandy Sauce

Dark Chocolate Cheesecake served with Chilled Pastry Cream, Raspberry Sauce and Brandy Snap Pieces

Two Pancakes cooked in a Lemon, Orange and Amaretto Butter served with Almond Cream

Frozen Bailey's and Coconut Parfait served with a White Chocolate Sauce

Pineapple and Mango Pannacotta served with a Passion Fruit Sauce

# Christmas Day Menu

£60 per head - 50% deposit on all bookings

## First Course

Mulled Wine on Arrival

## Second Course - Starters

Smoked Salmon Timbale, filled with Lobster and Brandy Mousse and topped with Champagne and Buluga Caviar Jelly

Hand Diced Fillet of Beef, Onion and Horseradish Broth, served with Cracked Black Pepper Crisps

Mange Tout and Saffron Risotto with Grated Truffle and Melba Toast

Baked Whole Capricorn Goats Cheese wrapped in Crispy Pancetta and served on a Ratatouille Puree  
*(can also be served without pancetta for a vegetarian option)*

## Third Course - Main Course

Traditional Roast Turkey served with Cranberry Gravy, Sausage and Sage Stuffing and Chipolata Sausage wrapped in Streaky Bacon

Roasted Gammon in Honey, Mustard and Cracked Pepper served with Fresh Pineapple

## Vegetables / Potatoes

Potatoes Roasted in Garlic, Rosemary and Parsley Butter

Honey and Thyme Roast Parsnips

Swede, Carrot and Potato Mash

Brussel Sprouts with Roasted Whole Chestnuts

Dauphinoise Potatoes *(sliced potatoes and onions baked with cheese, onion and cheese)*

## Side Dishes

Chunky Stilton Coleslaw

Crusty Bread and Butter

Mixed Salad dressed with Pesto and Balsamic Dressing

## Fourth Course - Desserts

Christmas Pudding served with Hot Brandy Sauce

Pineapple Pannacotta with Vanilla and Passionfruit Sorbet

Chocolate, Orange and Toffee Fudge Cake served hot with Creamy Custard

Pear Tart Tartan served with Vanilla Pod Ice Cream

## Fifth Course

Mince Pies, Coffee and Petit Fours