

THURTON GEORGE & DRAGON. CHRISTMAS MENU.

STARTERS.

Beetroot Cured Smoked Salmon, Pickled Red Beet, Salad Leaf
Garnish with a Dill and Mustard Dressing

Ratatouille Stuffed Tomato, Salad Leaf and a
Balsamic Reduction



Pâté en Croûte of Game with Red Onion Marmalade and a Port
Reduction

Roasted Parsnip and Parmesan Soup served with Sour Dough Bread

MAINS.

Roast Topside of Beef or Breast of Turkey

Vegetarian Nut Roast

All of the above served with a Yorkshire Pudding and all seasonal
trimmings

Butter Roasted Plaice Fillets **

Served with Hassel Back Potato, Braised Leeks, Spinach and a Gherkin
and Caper Sauce

Courgette and
Tian



Aubergine

Served with Winter Vegetable Ragù, Pesto and Roasted Winter Squash.

DESSERTS.

Homemade Traditional Christmas Pudding
served with Custard, Cream or Vanilla Ice Cream

Raspberry
served with



Trangipane Tart
Raspberry Sorbet

Homemade Chocolate and Cherry Mousse
served with a Short Bread Biscuit

Gin and Elderflower Cheesecake
served with Vanilla Ice Cream or Cream

Cheese and Biscuits with Apple & Apricot Chutney
Stilton with Apricot, Cheshire Cheese and Brie

COMPLIMENTARY COFFEE & MINCE PIES.

2 Courses £19.95

3 Courses £24.95

PLEASE NOTE: Where a ** is present, this meal is unavailable
to parties using the function room.



GLUTEN FREE



DAIRY FREE



VEGAN



VEGETARIAN