

The
**GEORGE &
DRAGON**
Pub And Dining Room

Mothering Sunday Lunch

Sunday 15th March 2015

Starters

White onion & thyme soup & fresh bread

Roasted field mushroom, wild garlic & spinach, melted Kentish blue cheese, balsamic & pine nuts

Tian of king prawn, avocado, chilli & lime with toasted tortilla

Shredded beef brisket, celeriac remoulade, cornichons & mustard

Chicken liver, pork & pistachio terrine, chutney & char-grilled toast

Mains

Roasted vegetable, caramelised onion & wild mushroom tartlet, soft poached egg & butter sauce

South coast cod, ratatouille, buttered new potatoes & black olive tapenade

Slow cooked pork in cider, mashed potato & seasonal greens

Roast sussex sirloin, yorkshire pudding, roast potatoes & a selection of seasonal vegetables

Roast Hadlow college leg of lamb, roast potatoes & a selection of seasonal vegetables

Desserts

"Cookies & cream" chocolate chip cookies, baileys cream, & chocolate sauce

Apple & rhubarb crumble with vanilla custard

Sticky toffee pudding, butterscotch sauce & Taywell vanilla ice cream

Two scoops of Taywell ice cream & biscotti (n)

(Vanilla, chocolate, pistachio, sweet chestnut or caramel fudge ice cream)

A selection of British cheeses, crackers, celery, grapes & chutney

£33.00 Adults

A 10% discretionary service charge will be added to all bills

Organic & Local - from Field to Fork

Reservations Essential Please Call 01732 779019

www.georgeanddragonchipstead.com