

Christmas Parties this December

This year, for the perfect party at the George & Dragon, Chipstead, we have designed 3 menus for you to choose from.

A 3 course **Classic Christmas Party Menu** for those looking for a traditional sit down celebration!

A **Luxury Christmas Menu** for those looking for a change from a traditional Turkey Christmas dinner.

A **'Stand up and Mingle'** menu for parties that want to do just that!

All Parties of 7 or more are required to choose from either the Classic Christmas Menu, Luxury Christmas Menu or the Stand up and Mingle menu.

All guests in the party must choose from the same menu.

Sit back and enjoy as we organise the place cards, decorate the table with crackers and give you a Christmas party to remember.

Private Hire

For a special event why not talk to us about hiring the whole of the George & Dragon, Chipstead for your own unique celebration.

Deposits

A deposit of £10 per head is required to confirm your booking, all bookings are considered provisional until a payment is made.

By paying a £10 deposit all party members have agreed to the terms and conditions overleaf.

All guests enjoying a Christmas party menu will receive a gift voucher worth £10 to be redeemed in January 2017

Christmas Parties. Terms & Conditions

A deposit of £10 per head is required to confirm your booking and is to be paid by the organiser in one payment.

Final numbers are to be re-confirmed seven days before the date. Any numbers dropped will lose the £10 deposit.

A Christmas party menu pre-order is required from each party and needs to be completed at least twenty one days before the date. We recommend pre ordering wine to avoid any unnecessary disappointment.

Stand up and mingle menu final numbers and full payment is required 5 days before the event.

Please state any specific dietary requirements on the pre-order form.

Restaurant reservations are allocated two hours at the table.

Only tables booked for 8.30pm or later can be guaranteed longer seating times.

Parties of ten or more may not be sat on the same table but the separate tables will be adjacent.

Starters will be served promptly at the time agreed with the booking organiser.

We recommend that you arrive 20 minutes before your meals are served to allow everyone a chance to get a drink and make themselves comfortable before dining.

Drinks ordered at the time of the event will be charged at standard prices. and will be subject to a 10% service charge if ordered and served by the waiting staff.

All bills are subject to a discretionary 10% service charge. The bill on the night cannot be split more than three ways. Loyalty card points can only be allocated to one person who is paying the bill. All guests will receive a £10 gift voucher to redeem at the George and Dragon, Chipstead or The Little Garden, Sevenoaks in January 2017

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The
GEORGE & DRAGON
Pub And Dining Room

Christmas 2016

Classic Christmas Menu

Starters

French Onion Soup with gruyere croquette

Finely sliced beetroot, goats cheese,
horseradish cream & sesame (v)

Tian of baby prawn, avocado, lettuce & marie rose

Gammon terrine with pineapple jam & toast

Mains

Pumpkin & butternut squash pie
with Kentish blue cheese, chestnuts & sage (v)(n)

Traditional roast Turkey roast potatoes, seasonal greens,
stuffing & pigs in blankets (n)

Oven roasted cod,
minted pea puree, crushed new potatoes & pancetta crisps

Seven hour slow cooked beef stew, horseradish
mashed potato & honey roast carrots

Desserts

Flamed Christmas Pudding & brandy butter (n)

Stollen with walnut & date ice cream (n)

Warm Chocolate brownie & fresh cream (n)

2 Scoops of Taywell ice cream & cinnamon biscotti (n)

Lunch 3 Courses **£24**

(2 Course available Monday to Thursday £19)

Dinner 3 Course **£28**

(2 Course available Monday to Thursday £22)

A discretionary 10% service charge will be added to all bills, this service charge is split fairly and in whole with all team members.

Terms & conditions apply

Luxury Christmas Menu

Starters

Oven Baked apple stuffed with Jerusalem Artichoke
mousse & smoked apple wood cheddar (v)

King prawns cooked in a red Thai cream
sauce with char-grilled flatbread

Slow braised ox cheeks with celeriac & truffle

Mains

Fig & blue cheese arancini, vegetable spaghetti
& balsamic pearls (v)

Roast partridge breast & slow confit leg wrapped in bacon,
roasted pear & fondant potato

Wild Salmon rolled in toasted spices, hot new potatoes,
puy lentil, cucumber & dill salad

Seared Venison haunch, wilted spinach,
creamed polenta, truffle & wild mushrooms

Desserts

“Soft & squidgy” chocolate slice, whipped pistachio cream,
crumbled pistachio & red berry coulis(n)

Rum & banana sticky toffee pudding
with banoffee ice cream

Pear & almond frangipane tart with clotted cream(n)

Tunworth & Quince spring roll with PX sherry soaked figs

3 Courses **£35**

A discretionary 10% service charge will be added to all bills, this service charge is split fairly and in whole with all team members.

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Stand up & Mingle Menu

Perfect for every social gathering, from a parents of class 2c
get together to the Pink pom pom dance club.

The “Stand up & Mingle” Menu provides everyone with
a bowl of hot food & a fork that can be held and enjoyed
standing up and chatting.

Why have a luke warm buffet of frozen food when this menu
is available.

Mains

Risotto of butternut squash, sage & blue cheese (v) £9.5pp

Chicken, chorizo & butter bean stew £11pp

Navarin of Lamb, spring onion mashed potato £13pp

Venison tagine with apricot cous cous (n) £14pp

Desserts

Apple, cinnamon & blackberry crumble with custard £4.5

Chocolate brownie fingers & chantilly cream (n) £4.5

Christmas pudding & mince pie ice cream sundae (n) £4.5

A £5 deposit per person is required to confirm the
booking – non refundable

All guest must order the same item with the exception
of vegetarians. Full payment is required 5 days before
the event along with the final numbers.

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