

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

Mothering Sunday Lunch
Sunday 26th March 2017

Starters

- Celeriac & bramley apple soup with a walnut & blue chesse bon bon (v) (n)
- Beetroot Carpaccio, lentil tuile, goats cheese, pomegranate & horseradish yogurt (v)
- King prawns, Thai red curry & flat bread
- Mustard seed & pork terrine, mature cheddar scone, chive butter & apple jam

Mains

- Roast Beef, Yorkshire pudding, roast potatoes & seasonal vegetables
- Roast Pork, roast potatoes & seasonal vegetables
- South coast cod, Catalan style shellfish stew & crushed new potato
- Pan roasted chicken supreme, herb breadcrumbs, tarragon, mushroom & new potato broth
- Braised leek & smoked Applewood cheddar crumble, buttered new potatoes & seasonal greens (v)

Desserts

- Dark chocolate ganache, pistachio parfait & brioche croutons (n)
- Gingerbread pudding, caramel sauce & vanilla custard
- Bakewell slice with raspberry ripple ice cream (n)
- "Rhubarb & custard" Rhubarb jelly, thick vanilla custard, toasted almonds & chantilly cream (n)
- Selection of English Cheeses, chutney, grapes, celery & crackers (£2 supplement)

£30.00 Adults

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

Organic & Local - from Field to Fork



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Childrens Menu

Starters

- Celeriac & bramley apple soup with fresh bread (v)
- Houmous with cucumber sticks & fresh bread (v)

Mains

- Roast Beef, Yorkshire pudding, roast potatoes & seasonal vegetables
- Roast chicken, roast potatoes & seasonal vegetables
- Sausage, roast potatoes & seasonal vegetables
- South coast cod, roast potatoes & seasonal vegetables

Desserts

- Fresh fruit platter
- Chocolate brownie & vanilla Ice cream

Children £15.00

Our Children's menu is ½ an adults portion
we feel this is suitable for children aged 12 & under.

Under 5's Share Adult Dishes Free of Charge