



CHRISTMAS PARTY NIGHTS

— DECEMBER 2019 —

FRIDAY 6TH, SATURDAY 7TH, FRIDAY 13TH AND SATURDAY 14TH



GREEN DRAGON
HOTEL

MENU

Starters

Caramelised Onion and Rosemary Soup(v)

brioche croutons (GF without croutons)

Layered Game Pressing (GF)

apple and fig chutney

Soft Poached Salmon Rilette

tarragon crème fraiche, sourdough crisp

Roast Beetroot and Goats Cheese Tart(V)

rocket and hazelnut pesto

Mains

Roasted Bronze Turkey with Chestnut Stuffing

roasted potatoes and seasonal glazed vegetables(GF without stuffing)

Pan Fried Hake with Umbrian Lentils

smoked pancetta, gem lettuce

Slow Cooked Lamb Shoulder with Caraway Cabbage

celeriac and potato gratin(GF)

Cauliflower Cheese Risotto(v)

parmesan crackers, truffled baby leeks

Desserts

Traditional Christmas Pudding

brandy sauce

Warm Chocolate Fudge Brownie

vanilla mascarpone

Iced Blackberry Parfait

apple coulis, honeycomb(GF)

Tea, Coffee and Mince Pies

£46.00 per person

To check availability please email oliver@greendragonhotel.com

Full terms and conditions can be found on the booking form