

Weddings

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Sample menus

MENU ONE £30.50 per person

To Start

Crab chowder with sweetcorn puree & prawn toasties
Carpaccio of rare roasted sirloin, radish & beetroot crisps with a watercress & whole grain mustard cream;
Salad of braised pigs check & braised ox tongue, dressed with local cider & honey vinaigrette
Roquefort pancotta, roasted walnuts, apple crisp, celeriac & celery remoulade

Main courses

Ballontine of goose, confit duck & pistacio, pickled red cabbage & sultana & calvados jus, goose fat roast potatoes & turned root vegetables
Fricasse of pork tenderloin & veal fillet- bound in French mustard & Chablis cream sauce, puff pastry case, saute of sage & chanterelle mushrooms
Halibut supreme on samphire grass with white wine & shallot steamed mussels & cockles
George & Dragon Assiette of game : Local wild rabbit brawn
Peppered guinea fowl supreme Braised local pheasant leg served with balsamic jam, light game jus, thyme fondant potato & pumpkin & squash puree

Vegetarian option

Spinach, wild mushroom & Dolcelate, herb crusted potato cake with a basil velout & wilted frisse

Desserts

George & Dragon assiette of sweets: Ginger & honey marscapone cheesecake, Mixed berry mess, Mango & passion fruit tart with creme anglaise, Pimms cocktail jelly with lemon sorbet, champagne foam & home made biscotti biscuits, Vanilla pannacotta with fig fritters & plum syrup, Dark chocolate truffle torte with home made honeycombe cream

Home made petit fours & coffee - Selection of Vanilla macaroons filled with raspberry cream, Double chocolate & hazelnut brownies, Lemon & lime tart, Dark chocolate & praline truffle

MENU TWO £27.95 per person

To Start

Creamed artichoke soup with a home made smoked cheddar scone & tarragon pollenta crouton
Chicken liver & foie gras pate, spiced apple chutney & home made brioche
Stargazy terrine: smoked streaky bacon encased terrine of local wild rabbit, herb sausagemeat & crayfish tail, served with confit tomato & pinenuts, rosemary & olive oil bread

Main courses

Pan roasted pollack served on pearl barley risotto with saute frisse
Roasted breast of local pheasant, red onion & horseradish potato dauphinois, sweet & sour red cabbage, celeriac puree & a light game jus
Oven baked pork tenderloin with french mustard & peppercorn crust, parcini mushrooms mash, pork jus, roasted shallots

Desserts

Autumn berry pudding with clotted cream & creme anglaise
Irish coffee mousse with dark chocolate & macadonia nut fridge cake
Set rice pudding, merlot poached pear, merlot & cinnamon syrup

Coffee to finish