

THE GEORGE & DRAGON GRAVELEY



Starters

Roasted Cumin & Butternut Squash Soup

Topped with crème fraîche & sage oil (V-VEA-GF)

Crab & Prawn Arancini

Plated on Chicken velouté with Truffle oil

Baked Camembert

Accompanied by cranberry sauce, fresh pomegranate seeds, and a rocket salad (v)

Duck & Orange Pâté

Served with chunky artisan bread and a caramelized red onion chutney (GFA)

Mains

Free Range Norfolk Turkey

Served with roasted potatoes, apple-spiced red cabbage, honey & thyme roasted baby carrots and parsnips, broccoli, Brussels sprouts, a pig in blanket, meat stuffing with sage & onion, and a generous helping of Christmas turkey jus (GFA)

Plant-Based Roast

Chestnut and seed roasted loaf with roast potatoes, apple-spiced red cabbage, thyme-roasted baby carrots, parsnips, broccoli, Brussels vegan sausage, fruity stuffing, and vegan gravy (VE-GF)

Pan-Seared Sea Bass Fillet

Accompanied by a lemon & saffron risotto, paired with sautéed samphire and sunflower pesto

Herb-Crusted Lamb Rack

With chimichurri, braised cabbage, fondant potato, and redcurrant lamb jus (GF) (£3 additional supplement)

Desserts



Vegan Chocolate & Raspberry Tart

With vegan vanilla ice cream (v, ve, gf)

Traditional Christmas Pudding

Served with redcurrants and brandy sauce (GF, VE)

Baked Vanilla Cheesecake

With seasonal berry compote (v)

Cheeseboard for 1

A selection of cheeses, served with crackers, fruit, and nuts (£4 additional supplement)

Ice Cream Selection

Ask your server for today's flavours

(V - Vegetarian, VE - Vegan, VEA - Vegan Alternative Available, GF - Gluten Free, GFA - Gluten Free Alternative Available)

2 Courses: £24.95 **3 Courses:** £29.95



