

Christmas Day Menu 2024

G&D Christmas Day

Lunch Menu 2024 - £83.95

Children 10 to 16 years - £39.95, Under 9 - £9.95

Canapes

Beef Carpaccio (GF) - Crab Arancini (GF) - Humous & Sun-dried Tomato (GF, Ve)

Starters

Sloe Gin Salmon Gravadlax with Blackberry, Dill and Tarragon, served with Chef's Dill-Lime Crème Fraiche, Avocado Puree, Focaccia and Homemade Pickled Salad

Bourbon-glazed Pork Belly Bites, served with Garlic & Chive Soured Cream and Fresh Apple Puree (GF)

Trio of Roasted Scallops, served in the half shell with Garlic Butter, White Wine and Parmesan-Dill Breadcrumb (GF)

Griddled Pears with Crumbled Goats Cheese or Vegan Feta, served with Chef's Homemade Cress and Hazelnut Dressing (VeO, GF)

Mains

Traditional Christmas Roast Meats (choose 1, 2, or all 3)

Succulent Roast Local Turkey, and / or **Honey & Mustard Roast Gammon Ham**, and / or **Slow-roasted, Forerib of West Country Beef**

...served with all the Trimmings, including Pigs in Blankets, Sausagemeat Stuffing Balls, Yorkshire Puddings, Rosemary & Thyme Roasted Potatoes, Baked Red Cabbage with Apple & Onion, Brussels Sprouts with Bacon Bits, Honey Roasted Parsnips and Chantenay Carrots, Chef's 3-Cheese Cauliflower and Leek Bake, plus Turkey, Apple Cider or Red Wine gravy

Chef's Homemade Nut Roast, served with Rosemary & Thyme Roasted Potatoes, Brussels Sprouts, Sage & Onion Stuffing, Roasted Chantenay Carrots and Parsnips, Cauliflower Popcorn, Yorkshire Pudding, and Onion Gravy (V, Ve)

Whole Fresh Torbay Sole, roasted with Butter and Capers, served with Wedges of Lemon, Crushed Garlic New Potatoes, Wilted Spinach and Lemon-Parsley Sauce (GF)

Chef's Beef Wellington, (cooked Medium-Rare), served with Parmesan & Herb Duchess Potatoes, Garlic & Thyme Green Beans, Roasted Chantenay Carrots and Red Wine Gravy

Desserts

Traditional Christmas Pudding, served with homemade Brandy Crème Anglaise, Candied Redcurrants and Fresh Mint (GF, V/VeO)

Dark Chocolate Fondant, with Candied Hazelnuts, Hazelnut Praline and Double Devon Pouring Cream (GF, VO)

Toffee Apple Cheesecake, served with Dartmouth Clotted Cream Ice Cream & Hot Toffee Sauce

Warm Chocolate Brownie, choose Salted Caramel, or Vegan Pecan (V, Ve), served with Dartmouth Clotted Cream Vanilla Ice Cream, or Vegan Dairy-free Ice Cream (V, Ve, GF)

Coffee

G&D's 'Own Blend' Freshly Ground Coffee, served with Homemade Mince Pies

G&D Christmas Day Booking Form

Important Note: Must be Pre-ordered by Wednesday 18th December at the latest please!

Name Telephone

Address

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Email address

Number of people

Special Assistance/High Chair

Deposit @ £10 per Person (non-refundable, paid with Pre-order by 18th December) = £

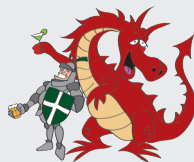
Estimated Time of Arrival:

Preferred Table Seating Time: (12.30 - 3.30pm latest)

		Christmas Day Menu													
Name		Shoe On Salmon	Pork Belly Bliss	Roasted Scallops	Griddled Pears	Roast Turkey	Roast Beef	Roast Gammon	Nut Roast	Torrey Sole	Beef Wellington	Christmas Pudding	Chocolate Fondant	Cheesecake	Salted Caramel / Vegan Pecan
Total															
		Starters				Mains						Desserts			

Note: Larger Menu and Pre-order Form Available on Request

If any guest has special dietary requirements or allergens, please let us know in advance and we will do our best to ensure that they can have a very Special Day too!



George and Dragon

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