



George & Dragon brochure 2022

All of our rooms are different and take advantage of the incredible setting and unique proportions of the 17th century coaching inn...

The George & Dragon houses 9 individually designed en-suite guest rooms.

A unique style combining eclectic antique furniture with the best of modern amenities, our rooms echo the beautiful surroundings of the National Trust village. Our hotel also houses a cosy pub-bar and artisan styled dining room.

Our beautifully converted barn is available to hire exclusively for any occasions, including birthdays, weddings, family gathering or corporate events

We are dedicated to working with you and create the perfect event with inspired menus, bespoke drink selection & friendly service.

Our barn or restaurant is available for parties of 15 and up to 40 people for sit down meals and over 80 for standing reception.

Our beautiful beer garden with outside bar can cater for up to 200 plus people throughout spring & summer months* (weather dependent)

For wedding reception enquiries, we can offer a wedding planner service* or work with you directly to create the wedding your dreams! (*extra cost)

The restaurant, barn & garden hiring fees are as follows:

Full Restaurant - up to 40 people - £400 hire fee - £1000 minimum spend

The Barn - up to 50 people sit down meals & 80 standing - £500 hiring fee - £1200 minimum spend

The Garden* - from 50 to 180 people - £1500 hiring fee - £1700 minimum spend

(*weather dependent & on request only)

Drinks list sent separately

Please find below some seasonal private dining menus
Some menu items are subject to seasonality & availability

Please note all prices are subject to changes
10% service charge will be applicable for any private event

For any other information please email

Info@georgeanddragonhotel.co.uk

Or call our management team on 01494 535 340

We are looking forward to welcoming you in our beautiful venue



Winter Set Menu 2022

Three course menu £29

STARTER

Game terrine, apple & raisin chutney, sourdough bread

Scottish smoked salmon, pickled shallots, new potato salad with horseradish crème fraiche

Crispy whitebait, tartare sauce

Celeriac, thyme & truffle oil soup, warm sourdough bread (V)

MAIN COURSE

Pan roasted rump steak, (served medium), seasonal vegetables, roast potatoes, garlic butter

Garlic & thyme roasted free-range chicken, seasonal vegetables, roast potatoes, gravy

Steamed fillet of seabass, red wine shallots, béarnaise sauce

Plant based burger, “Mac” sauce, beef tomato, fries (V)

DESSERT

Tiramisu

Rice pudding, raspberry, caramelised pecan nuts

Chocolate brownie, vanilla ice cream, (V)

Cheese plate, biscuits & chutney (£2 supplement)

EXTRA

£4 each

Truffle mayo & parmesan fries - Rosemary & garlic fries - potato dauphinoise

Cheese course, biscuits & chutney £6 - £9 with a glass of port

Canapés (4 types) & glass prosecco £18



Wedding Menus

Menu One

£35 per person (3 course menu)

The beginning

Artisan bread & whipped butter

Starters

Cream of leek & potato soup with onion petals and a burnt onion oil

Cured trout rillette with pomegranate mayonnaise, pickled cucumber, crispy capers & mustard dressing

Confit ham hock terrine with piccalilli, parsley & sourdough crisps

Mains

Roast chicken breast, Madeira cream sauce, charred cabbage, confit onion, buttery pomme pure

Slow cooked sea bream, olive oil charlotte potato with basil, pine nut & black olive dressing

Butternut squash risotto with buckwheat, Montgomery cheddar & chive

Dessert

Sicilian lemon posset with berry compote & shortbread

Rich Oreo cookie & chocolate cheesecake with salted peanut ice cream

Selection of British cheeses with quince and Miller's Damsels wafers (£9 extra course)

To finish

Tea, coffee & macaroons



Menu Two

£45 per person (3 course menu)

The beginning

Artisan bread & whipped butter

Starters

Heritage tomato salad, basil purée with a black olive & almond crumb

Slow cooked Sea bass “escabèche” “marinated vegetables in vinegar & saffron” with a dill & crème fraiche potato salad

“Pig on toast” Pork rilette with warm Merlot poached pear, hazelnut & basil

Mains

Roast pork tenderloin, braised sand carrot, buttered hispi cabbage, with parmentier potato & cider jus

Fillet of sea bass, red pepper piperade, parsley potato cake with chorizo cream sauce & caviar

Parmesan gnocchi with Salt baked celeriac, lovage, walnut crumble & black truffle

Dessert

White chocolate cheesecake with poached pear, hazelnut & ginger ice cream

Coffee & amaretto crème brûlée with biscotti

Selection of British cheeses with quince and Miller’s Damsels wafers (£9 extra course)

To finish

Tea, coffee & macarons



Menu Three

£55 per person (3 course menu)

The beginning

Artisan bread & whipped butter

Starters

Salt baked beetroot salad, port marinated Barkham blue cheese with pickled beetroot & candied walnuts

Chapel & Swan smoked salmon plate, avocado purée with preserved lemon & sourdough crotons

Pressing of Gressingham duck leg, orange, black cherry & spiced brioche

Mains

Braised & glazed beef feather blade, potato fondant with charred shallot, buttered green beans & red wine jus

Roast Atlantic cod with a Cornish crab chowder, soft herbs & citrus fennel

Open wild mushroom lasagna with haricot beans, tarragon, baby gem & truffle

Dessert

Dark chocolate delice with candied peanuts & crème fraiche & lime sorbet

Sticky toffee pudding with toffee sauce & Madagascan vanilla mascarpone

Selection of British cheeses with quince and Miller's Damsels wafers (£9 extra course)

To finish

Tea, coffee & macarons



Bowl food & Canapés menu 2022

£17 for 5 canapés per person - £21 for 8 canapés per person

£25 for 2 bowls food and 4 canapés per person - £19 for four bowl food

Available for parties of 12 and up to 150 people

Bowl food menu

Meat

Confit chicken thigh with red pepper piperade

Braised lamb & merguez sausage, Israeli couscous, mint pesto

Classic Cumberland sausage, creamy mash potato, red wine sauce

Peppered pastrami, parmesan, truffle mayonnaise, rocket

Fish

Confit sea trout, charlotte potato, black olive & basil dressing

Steamed sea bream, “Koffmann” cabbage, red wine butter sauce

Roasted pollock, braised lentils, tomato & coriander salsa

Curried cod, fragrant rice, cucumber raita

Vegetarian

Butternut squash risotto, feta & sage

Salad of marinated beetroot, Cashel blue, candied walnuts

Cauliflower curry, Jasmine rice, lime pickle

Parmesan gnocchi, spicy tomato fondue, basil

Dessert

Warm chocolate brownie, honeycomb, Chantilly cream

Lemon & poppy seed drizzle cake, lemon icing

Passionfruit cheesecake, passionfruit sauce

Sticky toffee pudding, vanilla mascarpone

If you have a food allergy or intolerance, please speak to a member of the team before ordering. All prices include VAT



Canapés menu

Meat

Rolled ham hock, quince & basil

Pork belly, celeriac remoulade, apple puree

Chicken ballotine, curried egg yolk, pickled onion

Braised Harissa spiced lamb breast, smoked aubergine, mint

Fish

Cornish crab mayonnaise, potato & chive blini

Citrus cured trout, horseradish yoghurt, smoked beetroot

Smoked salmon roulade, goats cheese, dill

Smoked haddock, curry mayonnaise, coriander

Vegetarian

Cashel blue, parmesan shortbread, apple jelly

Wild mushroom arancini, smoked tomato sauce

Spiced potato cake, coriander pesto

Goat's cheese and beetroot cheesecake

Dessert

Salted caramel fudge

White chocolate & lemon macaron

Passionfruit meringue tarts

Pink grapefruit pate de fruit