

The George & Dragon, Rowde

Our Set Menu (for tables of 8 and above)

Private spaces include:

- *The Sitting Room which holds up to 20 people**
- *The Covered Terrace with heaters, blankets & hot water bottles holds up to 24 people**
- *The Restaurant which hold up to 26 on one table
or 32 people on two tables**

Creamy baked potted crab with toast
Double baked cheese soufflé with parmesan cream sauce
Beef carpaccio with rocket & parmesan salad & mustard dressing
Fishy hors d'oeuvres
(dressed crab, smoked salmon, fishcake, crayfish cocktail)

Steamed wild bass teriyaki with soy, spinach & ginger
Rare roast fillet of beef with salsa Verde
Butternut squash, goats cheese & pine nut risotto
Roast monkfish wrapped in Parma ham with creamy mushroom &
mustard sauce
(All served with selection of vegetables & new potatoes)

Vanilla pannacotta with fruit coulis
Sticky toffee pudding with caramel sauce & cream
Baileys & white chocolate bread & butter pudding with cream
Selection of cheese & biscuits with homemade chutney

3 courses £45pp
+ 10% optional service

(A pre-order is required minimum 36 hours before party)