

# The Green Dragon Tap House & Eatery

## Christmas Fayre Menu

T: 01694 722925

Pre-order essential. £10 deposit per person.

1st -24th December 2018

2 courses £17.95 | 3 courses £20.95

North Atlantic Prawn & Smoked Salmon Cocktail

Served with fresh farmhouse bread & lemon wedge (GFO) (DFO)

Oven Baked Field Mushroom

Topped with Whittington oak smoked cheese, drizzled in honey & walnut pieces (GFO) (V)

Homemade Black Pudding Scotch Egg

Served with spiced mayonnaise & pickled gherkins

Sweet Potato & Thyme Soup

Served with fresh bread (VG) (GFO) (DFO)

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Roast Shropshire Turkey Crown

Served with sausage meat stuffing, pigs in blankets, goose fat roast potatoes & rich pan gravy (GFO) (DFO)

Roast Topside of Beef

Served pink, homemade Yorkshire pudding, goose fat roast potatoes & rich pan gravy (GFO) (DFO)

Pave of Salmon

Served with crushed new potatoes, wilted spinach & a dill cream sauce (GFO) (DFO)

Root Vegetable & Cheddar Rosette Tart

Served with sautéed potatoes & carrot puree (V)

All served with seasonal vegetables

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Spiced Cherry Bakewell Tart

Served with vanilla ice cream

Classic Christmas Pudding

Served with brandy custard (GFO) (VG)

Milk Chocolate & Orange Panna Cotta

Served with homemade honeycomb (GFO)

Classic Cheese Board

Served with homemade chutney & a selection of biscuits (V) (GFO)

GFO - GLUTEN FREE OPTION | DFO - DAIRY FREE OPTION | V - VEGETARIAN | VG - VEGAN

PLEASE NOTE: ALL FISH MAY CONTAIN BONES.

ALL DISHES ARE PREPARED IN AN ENVIRONMENT THAT IS NOT FREE FROM NUTS, SEEDS, GLUTEN OR LACTOSE, THEREFORE ALL DISHES MAY CONTAIN TRACES.

ALL OF OUR SIDE SALADS ARE DRESSED WITH A BALSAMIC GLAZE

PLEASE ASK A MEMBER OF STAFF IF YOU HAVE ANY QUERIES, ALLERGIES OR INTOLERANCES

