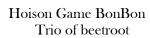


Starters

Venison & Black Pudding Scotch Egg Beetroot, pickled blackberries & hazlenuts





Sauteed Crevettes
Shell on prawns, chervil butter & homemade rolls

Beetroot Rosti Fried eggs & salsa verde

Camembert for Two Rosemary & garlic oil, homemade rolls, cranberry sauce

> Pan Seared Phesant Wilted gem lettuce, bacon, fried onion & jus

Main

Roast Sirloin of Beef Roast Loin of Local Venison Roasted Seaton Patridge Pan Seared Chicken Breast

All served with,

Duck fat roast potatoes, red cabbage, carrots, parsnips, cauliflower cheese & yorkshire pudding

Roasted Salmon and Tomatoes Crushed potatoes, braised fennel, parsley sauce

> Tomato Risotto Basil, parmesan and crispy kale

Desserts

Pear Tarte Tatin Almonds & vanilla ice cream

Sticky Toffee Pudding Toffee sauce & vanilla ice cream

Vanilla Crème Brulee Plum compute & shortbread biscuits

Chocolate Brownie Chocolate sauce and icecream

Apple & Rhubarb Crumble Vanilla Custard

Selection Of Cheese Brie, stilton, cheddar, crackers, celery, chutney & butter

> 2 courses - £25.00 3 courses - £28.00

If you have a food allergy or special dietary requirements, please inform a member of staff The George & Dragon, 2 Main Street, Seaton, Oakham, LE159HU Tel: 01572 747 418