

Christmas Menu 2024

£37.50 PER PERSON FOR A 3 COURSE MEAL

Starters

Cream of roasted parsnip, leeks and potatoes, served with croutons (V,GF,VE)

Duck, Armagnac & pistachio pate, served with toasted ciabatta with spiced pear chutney and caramelized orange

Bloody Mary prawn and crayfish cocktail (GF,V)

Asian duck noodle and rocket salad

Wye valley smoked salmon with lemon and chive crème fraiche, crispy capers, served on toasted ciabatta

Grilled goats cheese crostini with roasted cherry tomatoes and an aged balsamic drizzle (V)

Mains

Roast honey glazed breast of turkey with pigs in blankets, roast potatoes, pork sage and onion stuffing, seasonal vegetables, Yorkshire pudding and gravy

Duck confit served with truffle mash, braised red cabbage and cranberry sauce (GF)

Oven roasted fillet of salmon served with crushed potatoes, roasted cherry tomatoes and champagne sauce (GF)

Slow cooked pork tenderloin, served with truffle mash and creamy mustard sauce (GF)

Thick cut Sirloin Steak – served with thick chips, grilled mushroom and green peppercorn sauce (GF) (£5 supplement)

Spanakopita - Greek savoury pastry filled with feta cheese, spinach, spring onion, egg,

– served with saffron rice, finished with bravas sauce (V)- vegan option available

Desserts

Festive Christmas pudding served with custard

Honeycomb Golden Nugget Cheesecake – crunchy chocolate honeycomb and golden honeycomb shards on crunchy biscuit base

Festive blood orange and cinnamon Mezze mess – served with cinnamon ice cream

Sticky chocolate and orange cake – served with Morello cherry ice cream

Chocolate toffee tart – a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce and topped with an indulgent vegan chocolate style ganache-served with fruit compote (GF,V,VE)

Please note: all christmas meals need to be ordered minimum 48 hours before arrival

Join us for New Years Eve!



Celebrate New Year's Eve

with family and friends at the Green Dragon.

All your favourite Mezze dishes available at no extra

charge, no set menus, no entry fees

(booking is advisable if not essential to avoid disappointment).

Christmas Day Menu

£75.00 PER PERSON FOR A 3 COURSE MEAL

A glass of Prosecco on arrival

Starters

Cream of roasted parsnip, leeks and potatoes, served with croutons (V,GF,VE)

Duck, Armagnac & pistachio pate, served with toasted ciabatta with spiced pear chutney and caramelized orange

Bloody Mary prawn and crayfish cocktail (GF,V)

Asian duck noodle and rocket salad

Wye valley smoked salmon with lemon and chive crème fraiche, crispy capers, served on toasted ciabatta

Grilled goats cheese crostini with roasted cherry tomatoes and an aged balsamic drizzle (V)

Mains

Roast honey glazed breast of turkey with pigs in blankets, roast potatoes, pork sage and onion stuffing, seasonal vegetables, Yorkshire pudding and gravy

Duck confit served with truffle mash, braised red cabbage and cranberry sauce (GF)

Oven roasted fillet of salmon served with crushed potatoes, roasted cherry tomatoes and champagne sauce (GF)

Slow cooked pork tenderloin, served with truffle mash and creamy mustard sauce (GF)

Thick cut Sirloin Steak – served with thick chips, grilled mushroom and green peppercorn sauce (GF) (£5 supplement)

Spanakopita - Greek savoury pastry filled with feta cheese, spinach, spring onion, egg, – served with saffron rice, finished with bravas sauce (V)- vegan option available

Desserts

Festive Christmas pudding served with custard

Honeycomb Golden Nugget Cheesecake – crunchy chocolate honeycomb and golden honeycomb shards on crunchy biscuit base

Festive blood orange and cinnamon Mezze mess – served with cinnamon ice cream

Sticky chocolate and orange cake – served with Morello cherry ice cream

Chocolate toffee tart – a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce and topped with an indulgent vegan chocolate style ganache-served with fruit compote (GF,V,VE)

Coffee and truffles

Christmas Day meals need to be pre-ordered 7 days before arrival