

CHRISTMAS MENU 2026

2 Courses £28
3 Courses £36

Pre-Bookings Only



Tuesday
1st December
to Thursday
24th December

Starters

THE
GREEN
DRAGON

**CAMEMBERT & WINTER SPICED
CRANBERRY PARCEL** (GFO) (VO)
with dressed rocket & a fruit gel

WARM SMOKED MACKERAL SALAD (GFO)
with caramelised charred orange & a citrus dressing

HOMEMADE CHICKEN LIVER PATE
with a Jack Daniels infused orange relish & melba toast

ROASTED CAULIFLOWER & CHESTNUT SOUP (V) (GFO) (VG)
with homemade fresh bread & butter

Mains

all main dishes come accompanied with seasonal vegetables

TRADITIONAL LOCAL ROAST TURKEY (GFO)
homemade stuffing, roast potatoes, pan gravy & pigs in blankets

HOMEMADE NUT ROAST (VGE)
with roast potatoes, seasonal roasted vegetables & pan gravy

CITRON BAKED COD (GFO)
with king prawns, sautéed new potatoes, wilted greens and a Prosecco velouté

SLOW ROASTED DUCK LEG (GF)
with confit garlic mash, seasonal roasted veg & a port & plum jus

JINGLE BELLS BURGER
buttermilk chicken topped with bacon, brie & cranberry,
served with coleslaw & fries, and pig in blanket

Desserts

TRADITIONAL CHRISTMAS PUDDING (GFO) (VO)
with brandy sauce

WHITE CHOCOLATE & CRANBERRY BLONDIE (V)
served with brandy ice cream

HOMEMADE GINGERBREAD TIRAMISU
with mascarpone & spiced rum cream

LOCAL CHEESE BOARD £3 supplement (GFO)
served with a selection of biscuits & chutneys

(V) VEGETARIAN (VO) VEGETARIAN OPTION (GF) GLUTEN FREE (VG) VEGAN (GFO) GLUTEN FREE OPTION

Please email enquiries@greendragonlittletretton.co.uk,
call us on 01694 722 925, pop in to the pub or visit our website.
Available for pre-bookings only.
£10 per person deposit required when booking.
Pre-order form required at least 7 days before your booking.

