

# BEL & THE DRAGON

## PARTY MENU

Spring Pea & Mint Soup  
Black Pepper Grissini

Marinated Beetroot & Burrata  
Basil Pesto & Toasted Pine Nuts

Grilled English Asparagus  
Truffle Crème Fraîche

Salad of Duck, Spring Onion & Radishes  
Sesame & Pomegranate Dressing

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Fresh Fish of the Day  
Local Market Vegetables

Roasted Suckling Pig  
Crispy Crackling, Spiced Apple Chutney

Broad Bean & Pea Risotto  
Parmesan & Extra Virgin Olive Oil

Chargrilled Sirloin Steak  
Thrice Cooked Chips, Sauce Béarnaise

(All Main Courses are served with Local Mixed Vegetables  
and Thyme & Duck Fat Roasted Potatoes)

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A Selection of Ice Creams from Judes of Hampshire

Goey Gluten-Free Chocolate Nemesis  
Salted Caramel & Crème Fraîche Sorbet

Eton Mess  
Fresh Strawberries, Meringue, Whipped Cream

Local British Artisan Cheeses  
Fig Chutney, Celery & Oatcakes

## THREE COURSES FOR £45

Optional Service Charge 12.5%