

BEL & THE DRAGON



FOIE GRAS &
DUCK LIVER PARFAIT
ROASTED PUMPKIN SOUP
SALAD OF DUCK SEVERN &
WYE SMOKED SALMON DEV-
ILLED CRAB TRADITIONAL LOCAL
ROAST TURKEY ROASTED SUCKLING
PIG JOSPER GRILLED ATLANTIC COD
PAN ROASTED STONE BASS ROCKET &
PARMESAN RISOTTO CLASSIC CHRIST-
MAS PUDDING SIPSMITH VODKA &
LEMON ZEST SORBET WHITE
CHOCOLATE PANNA COTTA WARM
STICKY TOFFEE PUDDING BRIT-
ISH ARTISAN CHEESES
HOMEMADE MINCE
PIES

CHRISTMAS

2017



CELEBRATE THE SEASON

This year, we hope to attend to all the details that go into making a memorable celebration, whilst you relax with friends and family and get into the Christmas spirit. Whatever your requirements, we look forward to welcoming you to Bel & The Dragon.



GIFT VOUCHERS

Looking for the perfect Christmas gift for a friend, colleague or loved one?

Our gift vouchers can be exchanged for lunch, supper, drinks or a stay.

Contact our gift team by calling 01256 702696

or emailing gift@belandthedragon.com



PRIVATE DINING

We offer a variety of spacious & attractive private dining rooms for small & large bookings throughout the festive period.

From office parties to intimate family gatherings, let our team help plan your festive event.

Guests can dine from either the £35 or £45 Christmas Party Menu.

For more information, visit

www.belandthedragon.co.uk



CHRISTMAS PARTY MENUS

Our Christmas Party Menus offer all the traditional favourites & trimmings which guarantee to get you in the festive mood, along with some modern seasonal adaptations.



AVAILABLE FROM:

18th November & throughout December 2017
excluding 25th & 31st December
For Lunch & Supper



PRICE £35 OR £45 PER PERSON

Includes a three or four course menu with Teas, Coffees & Homemade Mince Pies & Crackers



Non-refundable £15 per person deposit required

Optional service charge of 12.5%

No minimum number | Pre-order required

CHRISTMAS PARTY MENU

£35

Spiced Parsnip & Honey Soup
Rosemary & Olive Oil Flatbread

Severn & Wye Smoked Salmon
Horseradish Crème Fraîche & Toasted Sourdough

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



Traditional Local Roast Turkey
Bacon Wrapped Chipolata, Sage & Onion Stuffing
Bread Sauce, Glazed Winter Vegetables & Brussels Sprouts

Josper Grilled Atlantic Cod
Shredded Leeks, Samphire, Miso & Orange

Pumpkin & Parmesan Risotto
Shaved Truffle & Crispy Sage

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



Classic Christmas Pudding
Brandy Butter Ice Cream

Sipsmith Vodka & Lemon Sorbet
Lemon Zest & Fresh Mint

White Chocolate Panna Cotta
Passion Fruit & Crushed Honeycomb



Teas, Coffees & Homemade Mince Pies

CHRISTMAS PARTY MENU

£45

Spiced Parsnip & Honey Soup
Rosemary & Olive Oil Flatbread

Marinated Beetroot & Burrata
Rocket Pesto & Roasted Pine Nuts

Devilled Cornish Crab & Avocado
Salt & Pepper Salad

Foie Gras & Duck Liver Parfait
Homemade Brioche & Red Onion Marmalade



Traditional Local Roast Turkey
Bacon Wrapped Chipolata, Sage & Onion Stuffing
Bread Sauce, Glazed Winter Vegetables & Brussels Sprouts

Pan Roasted Sea Trout
Watercress, Shaved Fennel & Grilled Courgettes

Roasted Suckling Pig
Crispy Crackling, Spiced Apple Chutney

Wild Mushroom & Chestnut Risotto
Chive Crème Fraîche & Shaved Winter Truffle

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



Classic Christmas Pudding
Brandy Butter Ice Cream

Sipsmith Vodka & Lemon Sorbet
Lemon Zest & Fresh Mint

Warm Sticky Toffee Pudding
Mascarpone Ice Cream & Vanilla Caramel

British Artisan Cheeses
Fig Chutney, Celery & Oatcakes



Teas, Coffees & Homemade Mince Pies

A CHRISTMAS FEAST

For something a little more opulent, celebrate in style with our five-course Christmas Feast Menu which includes a variety of our absolute favourite dishes.



AVAILABLE FROM:

18th November & throughout December 2017
excluding 25th & 31st December
For lunch & Supper



PRICE FROM £80 PER PERSON

Includes a five-course menu with
Homemade Mince Pies & Crackers

£143 per person including paired wine & cocktails
with each course

Non-refundable £20 per person deposit required
To include one glass of wine or cocktail with each course and
two glasses of Les Fiefs de Lagrange with the main course
Additional beverages will be chargeable
Optional service charge of 12.5%
Minimum number of 6 people
Pre-order required

A CHRISTMAS FEAST

From £80

Big Green Olives & Great Greek Pistachios
Crispy Cornish Whitebait
A Sipsmith Vodka, Gin or Vesper Martini



Seared Torbay Scallops
Jerusalem Artichokes & Crispy Pancetta

or

Marinated Beetroot & Burrata
Rocket Pesto & Roasted Pine Nuts

or

Seared Yellow Fin Tuna
Mustard, Wasabi & Soy

*A Glass of Chassagne-Montrachet Blanc 1er Cru,
Domaine Marc Morey & Fils, Burgundy 2012*



Spit Roasted Suckling Pig, Half Grilled Atlantic Lobster
&

Hereford Chateaubriand of Beef

Violet Artichokes, Crispy Crackling, Cherry Tomatoes & Confit Garlic

Thyme & Duck Fat Roast Potatoes, Sugar Snaps, Mangetout &
Petits Pois, Avocado, Baby Spinach & Sweetcorn Salad

Two Glasses of Les Fiefs de Lagrange, 2ème Cru Classé 2009



Sipsmith Vodka & Lemon Zest Sorbet



Classic Apple Tarte Tatin
Vanilla Bean Ice Cream

A Glass of Château Briatte, Sauternes 2013

or

Laurent-Perrier Rosé



Homemade Mince Pies & Brandy Butter

An Espresso Martini

CHRISTMAS DAY

Celebrate Christmas Day in style with our four-course Christmas Day menu which includes a variety of our favourite dishes and traditional classics



AVAILABLE FROM:

December 24th for Lunch & Supper
25th December for lunch only



PRICE £95 PER PERSON *

Includes a four-course menu,
homemade mince pies with brandy butter & crackers
& a glass of Laurent-Perrier Rosé on arrival

Price £15 per child up to 8 years which includes two courses from our Children's Christmas Day Menu. Price £25 per child aged between 8 - 15 years which includes smaller portions of our Christmas Day Menu

* Price £95 per person aged 16 years and above
Non-refundable £15 per person deposit required
To include glass of Laurent-Perrier Rosé on arrival
Additional beverages will be chargeable
Optional service charge of 15%
Pre-order required by 12th December 2017

CHRISTMAS DAY MENU

£95

A Glass of Laurent-Perrier Rosé



Celeriac & Truffle Soup

Rosemary & Thyme Flatbread

Marinated Beetroot & Burrata

Rocket Pesto & Roasted Pine Nuts

Poached Atlantic Lobster & Little Gems

Chive & Truffle Mayonnaise, Radishes & Spring Onions

Game & Foie Gras Terrine

Homemade Brioche & Quince Chutney



Traditional Local Roast Turkey

Bacon Wrapped Chipolata, Sage & Onion Stuffing,
Bread Sauce, Glazed Winter Vegetables & Brussels Sprouts,
Thyme & Duck Fat Roasted Potatoes

Pan Roasted Loch Duart Salmon

Shredded Beans & Pistachio Pesto

Wild Mushroom & Chestnut Risotto

Poached Duck Egg & Aged Parmesan

Josper Grilled Angus Chateaubriand of Beef

50/50 Mash & Fresh Horseradish



Classic Christmas Pudding

Proper Brandy Sauce

Warm Goey Chocolate Fondant

Mint Choc Chip Ice Cream

Sipsmith Vodka & Lemon Sorbet

Lemon Zest & Fresh Mint

British Artisan Cheeses

Fig Chutney, Celery & Oatcakes



Teas, Coffees & Homemade Mince Pies

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DUCK LIVER PARFAIT
ROASTED PUMPKIN SOUP
SALAD OF DUCK, SEVERN &
WYE SMOKED SALMON, DEV-
ILLED CRAB TRADITIONAL LOCAL
ROAST TURKEY ROASTED SUCKLING
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NEW YEAR'S EVE CELEBRATION

Put on your dancing shoes and party the night away with our four-course menu, including one of our signature Espresso Martinis, followed by live music* as we count down to midnight



AVAILABLE ON:

Sunday 31st December between 6pm – 10pm



PRICE £90 PER PERSON

Includes a four course menu with an Espresso Martini
& glass of Laurent-Perrier Champagne

Non-dining guests are invited to join us from 9:30pm onwards.
Tickets are available to purchase in advance at £20 per person
which includes a glass of Laurent-Perrier Champagne

* Live music at all venues except Windsor

Non-refundable £15 per person deposit required

To include Espresso Martini at the end of supper & glass of Laurent-Perrier Rosé

Additional beverages will be chargeable

Optional service charge of 15%

Pre-order required by 12th December 2017

NEW YEAR'S EVE MENU

£90

A Glass of Laurent-Perrier Rosé



Lobster & Shellfish Bisque
Crispy Quinoa & Black Olive Grissini

Seared Yellow Fin Tuna
Mustard, Wasabi & Soy

Seared Torbay Scallops
Jerusalem Artichokes & Crispy Pancetta

Marinated Beetroot & Burrata
Rocket Pesto & Roasted Pine Nuts



Pan Roasted Monkfish & Serrano Ham
Chargrilled Leeks, Samphire & Cep Mushrooms

Maple Glazed Breast of Gressingham Duck
Savoy Cabbage & Nutmeg, Celeriac Mash

Josper Grilled Vegetable Risotto
Aged Pecorino, Toasted Chestnuts & Rocket

Fillet of Beef Wellington, Fresh Horseradish
Truffle Mash Potato & Honeyed Root Vegetables



Valrhona Chocolate & Honeycomb Mousse
Raspberries & Popping Candy

Caramelised Lemon Tart
Clotted Cream & Elderflower Berries

British Artisan Cheeses
Fig Chutney, Celery & Oatcakes



Espresso Martini



Teas, Coffees & Chocolate Brownies



FESTIVE OPENING TIMES

CHRISTMAS DAY

Open 12 noon - 5pm

BOXING DAY

Open 11am - 5pm

27TH DECEMBER TO NEW YEAR'S EVE

Open 11am - late

NEW YEAR'S DAY

Recovery Brunch from 11am - 4pm

2ND JANUARY

Open as normal



HOW TO BOOK

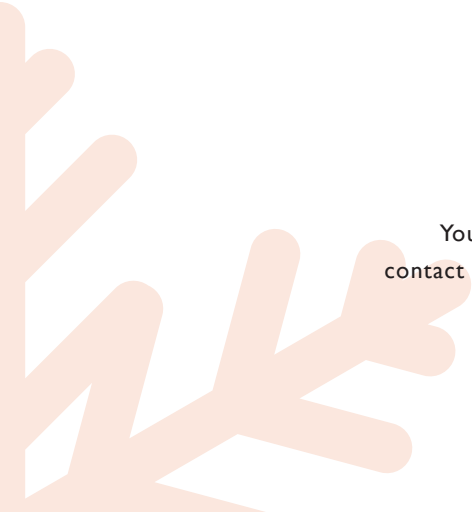


FOR ALL ENQUIRIES:

- Contact your venue of choice to talk about your requirements.
- To confirm your booking, we require a non-refundable deposit per person of £15 on Christmas Eve, Christmas Day and New Year's Eve.
- Pre-order and full pre-payment is required by 12th December 2017 for all Christmas Eve, Christmas Day and New Year's Eve bookings.
- Food Allergies & Intolerances: Before ordering your food, please speak to a member of the team if you or your party have any special dietary requirements.



You can find all of our
contact details on the back page



BEL & THE DRAGON

CHURT

Jumps Road • Churt • Farnham • Surrey • GU10 2LD • 01428 605 799
manager@belandthedragon-churt.co.uk

COOKHAM

High Street • Cookham • Berkshire • SL6 9SQ • 01628 521 263
manager@belandthedragon-cookham.co.uk

GODALMING

Old Church • Bridge Street • Godalming • Surrey • GU7 1HY • 01483 527 333
manager@belandthedragon-godalming.co.uk

KINGSCLERE

Swan Street • Kingsclere • Newbury • Hampshire • RG20 5PP • 01635 299 342
manager@belandthedragon-kingsclere.co.uk

ODIHAM

100 High Street • Odiham • Hook • RG29 1LP • 01256 702 696
manager@belandthedragon-odiham.co.uk

READING

Blake's Lock • Gas Works Road • Reading • RG1 3EQ • 01189 515 790
manager@belandthedragon-reading.co.uk

WINDSOR

Thames Street • I Datchet Road • Windsor • Berkshire • SL4 1QB • 01753 866 056
manager@belandthedragon-windsor.co.uk