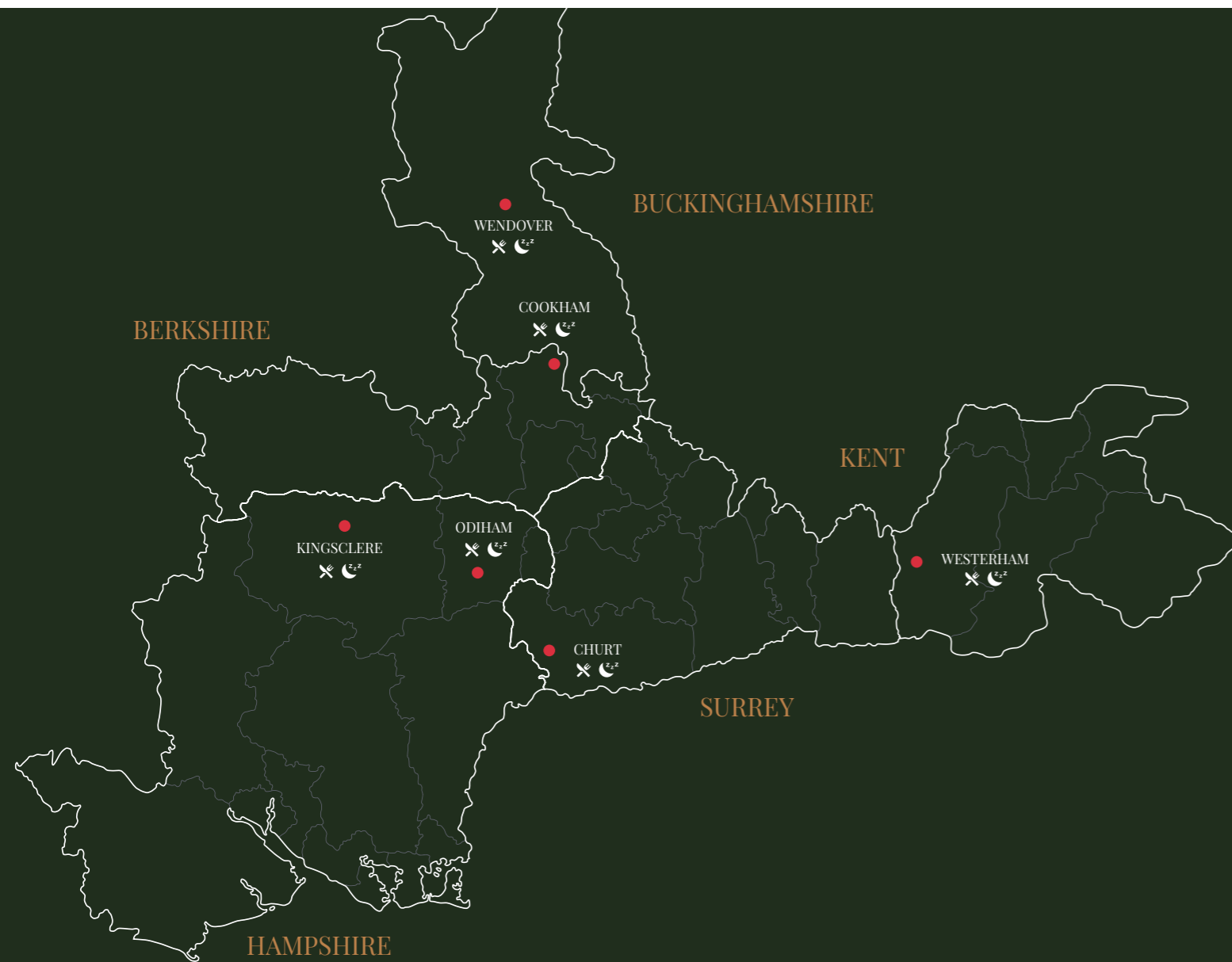


The
**FESTIVE
SEASON**
2024



BEL & THE DRAGON
Boutique Country Inns



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Boutique Country Inns

belandthedragon.co.uk

CHURT COOKHAM KINGSCLERE ODIHAM WENDOVER WESTERHAM

FESTIVE MENU

~ Three Courses £45pp ~

Our festive menu is available from Sunday 17 November to Saturday 18 January.

STARTERS

Whipped chicken liver parfait with toasted brioche, pickled fig, grape & toasted hazelnuts
Beetroot & apple tartare with goat's curd, pickled beetroot ribbons, mustard seeds & fennel (v)
(pb option available)

King prawn cocktail with sweet & sour tomatoes, coastal greens & a seaweed cracker
Roasted winter squash soup with pickled walnut pesto (pb)

Chalk stream trout & 'nduja fishcake with lobster sauce & pickled vegetables

MAINS

Stuffed ballotine of turkey with all the trimmings, mandarin & cranberry sauce

Pan roasted stone bass with crispy potato, brown shrimp salad & sauce vierge

Wild mushroom ravioli with caramelised onion, mushroom ketchup & an aged cheese crisp (pb)

Venison loin with braised faggot, sweet potato, cavolo nero, blackberries & jus

Salt baked celeriac with charred oyster mushrooms, pickled celery, truffle sauce & celeriac crumble (pb)

PUDDINGS

Black Forest yule log with sour morello cherry, dark chocolate & crème fraîche (v)

Vanilla poached pear with mulled wine & dark chocolate (pb)

Christmas pudding with charred orange & brandy sauce (v)

Mont Blanc pavlova with chestnut & ginger sponge, chestnut ganache & mandarin sauce (v)

Baron Bigod mille-feuille with apricot & candied walnut

PETIT FOUR

Chocolate truffles (v)

CHEESEBOARD

£10 supplement

Selection of artisan cheese with spiced plum chutney, crackers & fruit



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code.
 (v) vegetarian | (pb) plant-based
 Adults need around 2000 Kcal per day





CHRISTMAS DAY MENU

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

PRICE £120 PER PERSON

Includes a four-course Christmas Day menu, mince pies, teas & coffees

Children aged between 6-15 years, £60pp for smaller portions of the Christmas Day menu

For children aged 5 and under, please ask for our children's menu

Price £120pp aged 16 years and above

Non-refundable £10pp deposit required

An optional service charge of 12.5%

Pre-order & full food payment are required by 12 December



Allergens/Nutrition

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian | (pb) plant-based

Adults need around 2000 Kcal per day

for more information
belandthedragon.co.uk/christmas



CHRISTMAS DAY MENU

~ Four Courses £120pp ~

Canapes on arrival

STARTERS

Game & pancetta galantine with black garlic, pickled pear & nasturtium

Cured salmon with smoked rillette, pickled cucumber, buttermilk & horseradish dressing

Beetroot & apple tartare with goat's curd, pickled beetroot ribbons, mustard seeds & fennel (v)
(pb option available)

Devon crab ravioli with brown butter sauce & coastal greens

White onion soup with cheddar gourgeres & truffle (v)

MAINS

Beef fillet & short rib with roasted celeriac purée, cavolo nero, black garlic, crispy onions & veal jus

Cured & torched loin of cod with caviar, potato terrine, carrot, mussels & sea herbs

Blue cheese panna cotta with fondant potato, broccoli & hazelnuts (v)

Stuffed ballotine of turkey with all the trimmings, mandarin & cranberry sauce

Polenta with braised leeks, piquillo peppers, prunes & feta cheese croquette (pb)

PUDDINGS

Christmas pudding with charred orange & brandy sauce (v)

Caramel chocolate mousse with hazelnut & caramelised white chocolate (v)

Vanilla poached pear with mulled wine & dark chocolate (pb)

Spiced redcurrant trifle with layers of vanilla sponge, crème anglaise, redcurrant jelly & topped with chantilly cream & red currants

Gingerbread & custard with spiced ginger sponge & salted caramel (v)

PETIT FOUR

Chocolate truffles (v)

CHEESEBOARD

£10 supplement

Selection of artisan cheese with spiced plum chutney, crackers & fruit

TO FINISH

Tea, coffee & mince pies





NEW YEAR'S EVE MENU

~ Three Courses £75pp ~

STARTERS

Lobster & king prawn cocktail with Granny Smith apple, coastal greens & a lobster cracker

Beef tartare with confit potato, pickled mushroom & caviar

Shallot tarte Tatin with thyme, pesto & a bitter leaf salad *(pb)*

Cured & torched mackerel with blood orange, beetroot & fennel

Roasted chestnut velouté with Winchester cheese & an onion brioche *(pb)*

MAINS

Beef fillet & short rib with roasted celeriac purée, cavolo nero, black garlic, crispy onions & veal jus

Stone bass with braised leeks, confit potato, grapes, saffron & a white wine & vermouth sauce

Salt baked celeriac with charred oyster mushrooms, pickled celery, truffle sauce & celeriac crumble *(pb)*

Venison loin with braised faggot, sweet potato, cavolo nero, blackberries & jus

Slow roasted kohlrabi with Colston Basset cheese, mushroom ketchup, heritage kale & hazelnut *(v)*

PUDDINGS

Valrhona chocolate delice with black cherry & hazelnuts *(v)*

Perl Wen cheesecake with burnt white chocolate & rhubarb

Vanilla parfait with blood orange & compressed pineapple *(pb)*

Mont Blanc pavlova with chestnut & mandarin *(v)*

Baron Bigod mille-feuille with apricot & candied walnut

PETIT FOUR

Passion fruit pâté de fruit *(pb)*

CHEESEBOARD

£10 supplement

Selection of artisan cheese with spiced plum chutney, crackers & fruit



ENJOY *a Festive Getaway*

If you are looking for an indulgent Christmas break this year, book our Festive Getaway package.

This special package includes dinner for two from our Winter menu, a glass of our own label English sparkling wine per adult, an overnight stay and breakfast the following morning.

So if you are looking for a festive getaway, full of festive feasting, bubbles and a cosy atmosphere, book your stay and let us look after the rest.



for more information
belandthedragon.co.uk/christmas





BEL & THE DRAGON
Boutique Country Inns

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