

BEL & THE DRAGON

PARTY MENU

A Sparkling Start – Glass of Prosecco

Celeriac & Black Truffle 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

Loch Duart Salmon
Poached Crayfish, Lobster Bisque & Samphire

Roasted Suckling Pig
Crispy Crackling, Spiced Apple Chutney

Pan Roasted Gnocchi & Rocket Pesto
Grilled Peppers, Sundried Tomatoes & Violet Artichokes

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

Classic Christmas Pudding
Brandy Butter Ice Cream

Caramelised Passion Fruit Tart
Mascarpone Ice Cream

Valrhona Chocolate & Honeycomb Mousse
Raspberries & Popping Candy

British Artisan Cheeses
Fig Chutney, Celery & Oatcakes

Teas, Coffees & Homemade Mince Pies

THREE COURSES FOR £45

Optional Service Charge 12.5%