

BEL & THE DRAGON

A CHRISTMAS FEAST

Big Green Olives
Maple Glazed Chipolatas
Pink Peppercorn Squid

Laurent-Perrier La Cuvée to start

Seared Torbay Scallops
Jerusalem Artichokes & Crispy Pancetta
or
Marinated Beetroot & Creamy Burrata
Basil Pesto & Toasted Pine Nuts

or
Seared Yellow Fin Tuna & Pickled Cucumber
Mustard, Wasabi & Soy

Chassagne-Montrachet Blanc 1er Cru, Domaine Marc Morey & Fils, Burgundy 2014

Roasted Suckling Pig, Half Grilled Atlantic Lobster
&
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
Les Fiefs de Lagrange, 2ème Cru Classé 2009

Sipsmith Vodka & Lemon Zest Sorbet

Classic Apple Tarte Tatin
Vanilla Bean Ice Cream
Château Briatte, Sauternes 2011

Homemade Mince Pies & Chocolate Truffles
Espresso Martini

£75 PER PERSON

Plus £50 for Wine & Cocktail Pairings

MINIMUM OF 6 PERSONS

Optional Service Charge 15%