

# BEL & THE DRAGON

## PARTY MENU

Homemade Seasonal Soup  
Grilled Flatbreads & Olive Oil

Confit Duck, Hoisin & Sesame  
Raw Broccoli, Pomegranate, Chia Seeds

Creamy Burrata & Isle of Wight Tomatoes  
Basil Pesto & Toasted Pine Nuts

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Roasted Suckling Pig & Crispy Crackling  
Hispi Cabbage & Spiced Apple Chutney

Tortellini of Ricotta & Beetroot  
Baby Rocket, Truffle & Shaved Parmesan

Pan Roasted Sea Bream & Salsa Verde  
Broccoli Purée & Crispy Capers

Marinated Rib Eye Steak  
Celery Salted Fries & Sauce Béarnaise

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

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Eton Mess  
Fresh Strawberries, Crushed Meringue & Whipped Vanilla Cream

Goey Gluten-Free Chocolate Nemesis  
Crème Fraîche Sorbet

A Selection of Ice Creams & Sorbets  
from The Legendary Ice Cream Union

Artisan Cheeses  
Fig Chutney, Grapes & Gluten Free Biscuits

## THREE COURSES FOR £45

Optional Service Charge 12.5%

Please speak to our team about Allergens on our Menu and if you require any further information, please do not hesitate to ask  
We are very grateful for any feedback. If we have not lived up to expectations, the Service Charge will be removed and every effort will be made to redeem ourselves.