

BEL & THE DRAGON

COUNTRY INNS

PARTY MENU

Homemade Seasonal Soup (g/pn/n/so/mi/c/e)
Grilled Flatbreads & Olive Oil

Hot Smoked Chalk Stream Trout & Caviar (g/m/f/pn/n/so/mi/m/su)
Pickled Cucumber, Carrots, Crème Fraîche

Creamed Burrata & Orange & Pine Nuts (g/pn/n/so/e/mi/se)
Parsley Pesto & Ruby Endive

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Roasted Suckling Pig & Hispi Cabbage (g/pn/so/n/mi/su)
Crispy Crackling, Spiced Apple Chutney

Vegan Spaghetti Bolognese (V) (g/c)
Chestnut Mushrooms, Lentils & Tomatoes

Whole Lemon Sole (f/mi)
Capers & Parsley, New Potatoes

Marinated Sirloin Steak (g/f/pn/n/so/mi/c/su)
Celery Salted Fries & Pink Peppercorn Sauce

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White Chocolate Panna Cotta (so/mi/se)
Passion Fruit & Candy Popcorn

Blackberry & Apple Crumble (e/mi)
Vanilla Custard

A Selection of Ice Creams & Sorbets (n/e/mi/pn/so)
from The Legendary Ice Cream Union

Artisan Cheeses (n/pn/c/mi/su/g)
Fig Chutney, Grapes & Gluten-Free Biscuits

THREE COURSES FOR £45

OPTIONAL SERVICE CHARGE 12.5%

ALLERGENS

(g) Gluten | (n) Nuts | (m) Mustard | (c) Celery/Celeriac | (e) Eggs | (mi) Milk | (l) Lupin | (f) Fish | (so) Soya
(se) Sesame Seeds | (cr) Crustaceans | (mo) Molluscs | (su) Sulphur Dioxide | (pn) Peanuts

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.