

DECEMBER SUNDAY MENU

2 Courses - 19.95 • 3 Courses - 24.95

STARTERS

CHEFS HOMEMADE SOUP OF THE DAY (GFO)
 thyme butter, rye bread

DUCK & RABBIT TERRINE
 pickled cherries, pistachio granola

MUSSELS
 cider & bacon sauce, sourdough, thyme butter

CARROT & SWEET POTATO BHAJI
 feta & pomegranate salad, toasted sesame seeds

SMOKED BEEF CHEEK (GFO)
 whisky mayonnaise, capers, gherkins, lamb's lettuce

MAIN COURSES

TREACLE CURED RIBEYE OF DERBYSHIRE BEEF (GFO)
 roast potatoes, yorkshire and gravy

CIDER BRINED ASHOVER PORK LOIN (GFO)
 apple compote, roast potatoes, yorkshire pudding and gravy

ROAST DERBYSHIRE TURKEY (GFO)
 duck fat roast potatoes, pistachio sprouts, glazed carrots & parsnips,
 chipolata, gravy, chestnut & thyme stuffing

ROAST PLATTER (GFO)
 beef, pork, turkey with all the trimmings (£3 supp)

COURGETTE & HAZLENUT CARBONARA (V)
 ciabatta, rocket & fennel salad

PANFRIED SEABASS (GF)
 crab & potato risotto, tomato ragout, sea vegetables

GOAN LAMB CURRY
 tender lamb shoulder, mango & chilli salsa, leeks, steamed rice

DESSERTS

CHRISTMAS PUDDING
 homemade brandy sauce

BLACK FOREST CHEESECAKE
 milk chocolate, cherry sorbet

PASSIONFRUIT & BERRY BRULEE (GFO)
 nut brittle, cinnamon & molasses shortbread

DARK CHOCOLATE MOUSSE (GFO)
 chocolate sponge, hazlenut honeycomb, milk ice cream

DRAGON HOMEMADE ICE CREAMS (GFO)
 pistachio biscotti

THE DRAGON CHEESE BOARD (GFO)
 homemade chutney, biscuits and grapes

SNACKS

SANDWICHES

MARINATED OLIVES & ARTICHOKE (V)(GF)(VE) £3.50

SOURDOUGH BREAD (V) (GFO) £3.25
 thyme butter, rapeseed oil dip

HONEY & MUSTARD CHIPOLATAS £4.95
 beer braised onions

KILN SMOKED SALMON BRUSCHETTA (GF) £5.75
 beet hummus

HALLOUMI FRIES (V) £3.95
 blue cheese dip, toasted almonds

ROAST DERBYSHIRE TURKEY £6.95

ROAST BEEF £6.95

ROAST PORK £6.95

All served with roast potatoes, gravy &
 yorkshire pudding

MATURE CHEDDAR & CHUTNEY (V) £5.95
 skinny fries & salad

THE DRAGON

AWARD WINNING PUB RESTAURANT

DECEMBER SUNDAY BOOKING FORM 12 OR MORE

PARTY NAME: DATE: TIME: TOTAL COVERS: SPECIAL INSTRUCTIONS:	SOUP THE DAY	DUCK & RABBIT TERRINE	MUSSELS	SWEET POTATO BHAJI	SMOKED BEEF CHEEK	RIBEYE OF DERBYSHIRE BEEF	ASHOVER PORK LOIN	DERBYSHIRE TURKEY	ROAST PLATTER	HAZLENUC CARBONARA	PANFRIED SEABASS	GOAN LAMB CURRY	CHRISTMAS PUDDING	BLACK FOREST CHEESECAKE	PASSIONFRUIT & BERRY BRULEE	DARK CHOC MOUSSE	HOMEMADE ICE CREAM	DRAGON CHEESE BOARD	
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50% NON REFUNDABLE IS REQUIRED TO SECURE YOUR BOOKING.

FINAL PAYMENT, PRE-ORDER & FINAL NUMBERS ARE REQUESTED 14 DAYS PRIOR TO YOU EVENT.