

OCCASIONS MENU

2 Courses - 19.95 • 3 Courses - 24.95

STARTERS

OLIVES ^{(VE)(GF)}

marinated with herbs and spices

CHEFS HOMEMADE SOUP OF THE DAY ^{(GFO)(V)}

herb butter, house bread

WILD MUSHROOM AND CHESTNUT TART ^(V)

wild mushroom, chestnut, endive, white wine poached pear

SMOKED HADDOCK FISHCAKE

homemade fishcake, clam chowder, spinach, sweetcorn

COUNTRY HOUSE TERRINE ^(GF)

game terrine, garden chutney, pickled vegetables, croutes

MAIN COURSES

RUMP OF LAMB ^(GF)

ratatouille, cavolo nero, parmentier potato

POT ROAST CHICKEN & MUSHROOM PIE

mashed potatoes, savoy cabbage, gravy

FISH & CHIPS ^(GF)

hand cut chips, homemade mushy peas, lemon

CHICORY AND AVOCADO SALAD ^(V)

maple glazed chicory, fenu greek seed, orange, avocado,
baby gem, brown butter croutes

MACARONI CHEESE ^(V)

macaroni pasta, stilton, girolle mushroom, truffle, rocket

8OZ TREACLE CURED BAVETTE ^(GF)

handcut chips, mushrooms, tomato jam (served pink or well done)

DESSERTS

TIRAMISU ^(V)

coffee and amaretto sponge, mascarpone, baileys explosion,
chocolate

RHUBARB PANNA COTTA ^(GF)

rhubarb panna cotta, poached rhubarb, elderflower strawberries,
rhubarb crisps

STEM GINGER SPONGE ^(V)

steamed ginger sponge, vanilla custard

SELECTION OF CHEESES

quince chutney, celery, grapes, flavoured butter

HOMEMADE ICE CREAM ^(V)

house recipe shortbread, winter berry compote

THE DRAGON

AWARD WINNING PUB RESTAURANT



OCCASIONS BOOKING FORM 12 OR MORE

PARTY NAME:	OLIVES	SOUP OF THE DAY	MUSHROOM AND CHESTNUT TART	SMOKED HADDOCK FISHCAKE	COUNTRY HOUSE TERRINE	RUMP OF LAMB	ROAST CHICKEN & MUSHROOM PIE	FISH & CHIPS	CHICORY AND AVOCADO SALAD	MACARONI CHEESE	BAVETTE - SERVED WELL DONE	BAVETTE - SERVED PINK	TIRAMISU	RHUBARB PANNA COTTA	STEM GINGER SPONGE	SELECTION OF CHEESES	HOMEMADE ICE CREAM
DATE:																	
TIME:																	
TOTAL COVERS:																	
SPECIAL INSTRUCTIONS:																	
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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.