

THE DRAGON

AWARD WINNING PUB RESTAURANT

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SUNDAY MENU

2 Courses - £19.95 - 3 Courses £24.95

STARTERS

Soup of the Day ^{(v)(gfo)}

flavoured butter, house bread

Glazed Fig Tart ^(v)

goats curd, balsamic, basil, marjoram

Caesar Salad

baby gem, pancetta, parmesan, caesar dressing, poached egg

Confit Chicken Terrine ^(gf)

mango, curry, coriander, spiced carrot

Garlic King Prawns ^(gf)

pickled baby gem, charred cucumber, tomato, dill

MAINS

The Platter ^(gfo)

beef, chicken and belly pork with all the trimmings ^(supp £3)

Treacle Cured Derbyshire Beef ^(gfo)

roasted potatoes, braised red cabbage, yorkshire pudding, gravy ^(supp £1)

Cornfed Breast of Chicken ^(gfo)

apricot stuffing, roasted potatoes, wild garlic and thyme sauce, yorkshire pudding

Cider Brined Belly of Pork ^(gfo)

caramelised apple purée, apricot stuffing, yorkshire pudding, gravy

Pan Roasted Cod Supreme ^(gf)

crushed new potatoes, spinach, sauce grenoble

Sundried Tomato and Basil Pasta ^(v)

penne pasta, pine nut, rocket

Butchers Country Sausage

braised red cabbage, mashed potatoes, gravy

DESSERTS

Peanut Butter Parfait ^{(gf)(v)}

chocolate, salted caramel, nut brittle

Lemon and Passion Fruit Pavlova ^(gf)

vanilla meringue, lemon curd, passion fruit jelly, crème chantilly

Honey Glazed Banana ^{(gf)(v)}

banana mousse, dehydrated banana, chocolate sorbet

Cheese Slate ^(gfo)

grapes, chutney, brack bread, oat biscuit ^(supp £1)

Selection of Ice Creams ^{(gf)(v)}

berries, homemade shortbread

SIDES

House Breads ^{(gfo)(v)} £3.50

butter, flavoured oil

Skin on Fries ^{(gf)(v)} £3.25

Hand cut chips ^{(gf)(v)} £3.25

House Salad ^{(gfo)(v)} £3.50

Roasted Potatoes and Gravy ^(gf) £3.25

Mozzarella Sticks ^(gf) £3.50

tomato and basil salsa

SANDWICHES

all £7.50

Treacle Cured Beef ^(gfo)

horseradish, roasted potatoes,

yorkshire pudding, gravy

Roasted Chicken and Stuffing ^(gfo)

roasted potatoes, yorkshire pudding, gravy

Prawn and Marie Rose ^(gfo)

baby gem, tomato, cucumber, fries

Smoked Cheddar ^{(gfo)(v)}

pickled onion, rocket, fries

Beetroot and Cream Cheese ^{(gfo)(v)}

baby gem, tomato, cucumber, fries

(ve) vegan (v) suitable for vegetarians (gf) gluten free (gfo) please note: most dishes can be adapted to offer a gluten free option, please ask staff

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

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SUNDAY BOOKING FORM 12 OR MORE

PARTY NAME: DATE: TIME: TOTAL COVERS: SPECIAL INSTRUCTIONS:	Soup of the Day	Glazed Fig Tart	Caesar Salad	Confit Chicken Terrine	Garlic King Prawns	The Platter	Treacle Cured Derbyshire Beef	Cornfed Breast of Chicken	Cider Brined Belly of Pork	Pan Roasted Cod Supreme	Sundried Tomato and Basil Pasta	Butchers Country Sausage	Peanut Butter Parfait	Lemon and Passion Fruit Pavlova	Honey Glazed Banana	Cheese Slate	Selection of Ice Creams	
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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.