

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 (gfo)(v)
house bread, butter

Salted Cod Croquette
smoked mussel broth, dill oil

Glazed Chicory Salad (gf)
orange, blue cheese, balsamic vinaigrette

Confit Duck Terrine
parma ham, plum, coriander, ginger

Artichoke and Celeriac Risotto (v)(gf)
potato foam, truffle

MAINS

The Platter (gfo)
beef, chicken and pork with all the trimmings (supp £3)

Roasted Derbyshire Beef (gfo)
roasted potatoes, braised cabbage, yorkshire pudding, gravy (supp £1)

Cornfed Breast of Chicken (gfo)
roasted fennel stuffing, roasted potatoes, parsley cream sauce, yorkshire pudding

Cider Glazed Belly of Pork (gfo)
glazed apple, roasted potatoes, yorkshire pudding, gravy

Pan Roasted Sea Bream (gf)
pomme anna potato, smoked cauliflower velouté, buttered kale

Rare Breed Beef and Onion Pie
mash potatoes, braised cabbage, gravy

Wild Mushroom Fettuccine (v)
parmesan, rocket

DESSERT

Dark Chocolate Pecan Pie
brown butter ice cream

Apple and Black Berry Crumble
crème anglaise

Cherry and Almond Pavlova
kirsch cream, meringue, almond granola

Homemade Ice Cream
berries, house fudge

Cheese Board
grapes, chutney, fig jelly, biscuits

SIDES

House Breads butter, flavoured oil (v)(gfo) £3.50

Hand cut chips (v)(gf) £3.25

Skin On fries (v)(gf) £3.25

House salad (v)(gfo) £3.50

Roasted Potatoes & Gravy (v)(gf) £3.50

Halloumi Fries £4.95

SANDWICHES

all £7.50

All served with salad and skin on fries with a choice of farmhouse white or wholemeal, gluten free bun or flatbread wrap.

Roasted Derbyshire Beef (gfo)
horseradish, roasted potatoes, yorkshire pudding, gravy

Roasted Chicken and Stuffing (gfo)
roasted potatoes, yorkshire pudding, gravy

Smoked Cheddar (gfo)
apple slaw, baby gem

Goats Cheese & Beetroot (gfo)
beetroot chutney, rocket

(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:		Soup of the day	Salted cod croquette	Glazed chicory salad	Confit duck terrine	Artichoke and celeriac risotto	The platter – beef, chicken and pork	Roasted Derbyshire beef	Cornfed breast of chicken	Cider glazed belly of pork	Pan roasted Sea bream	Braised beef and onion pie	Wild mushroom fettuccine	Dark chocolate pecan pie	Apple and black berry crumble	Cherry and almond pavlova	Homemade ice cream	Cheese board	
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.