

THE DRAGON

Willington



Occasions MENU

2 / 3 Courses
£19.95 / £24.95

STARTERS

Charred lamb hash (gf)
pea and mint pesto, charred pickled onions

Soup of the day (v)
house breads, flavoured butter

Mushrooms on toast (v)
wild mushrooms, truffle and garlic butter, toasted ciabatta

Soy cured salmon (gf)
vegetable sushi, sweet tomatoes

Vegan boa buns (ve)
yuzu mushrooms, cabbage, bean sprouts

MAINS

Fish and chips (gf)
mushy peas, hand cut chips, lemon, tartare sauce

Stacked steak burger
pickled onions, horseradish crème fraiche, watercress, ciabatta, smoked cheddar

Roasted lamb rump (gf)
garlic and rosemary jersey royals, samphire, charred tender stem, jus

Confit pork belly (gf)
pork loin, dauphinoise, black garlic, roast carrot and onion

Fish de jour (gf)
mussel and clam bouillabaisse, saffron potatoes, pickled cucumber

Asparagus and spinach gnocchi (ve)(gf)
persillade, sweet tomatoes, watercress
add chicken, smoked salmon or halloumi £2.50

DESSERTS

Glazed lemon tart (v)
vanilla crème fraiche, pistachio

Sticky toffee pudding (v)
salted caramel ice cream, butterscotch

Rice pudding (gf)(v)
poached rhubarb, rhubarb crisps, stem ginger

Chocolate and passion fruit bavaois
chocolate genoise sponge, condensed milk ice cream

Selection of homemade ice creams (gf)(v)
fudge, berries

Cheese slate (£1 supp.)
biscuit, pickled celery, grapes, red onion chutney

Please note: most of our dishes can be adapted to be gluten free, please ask staff
(v) suitable for vegetarians (gf) gluten free (ve) vegan (veo) vegan option available

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.

Booking form

For parties of 12 or more



Party Name:

Date:

Time:

Total Covers:

Special Instructions:

50% non refundable is required to secure your booking.

Final payment, pre-order and final numbers are requested 14 days prior to you event.

Name:	Charred lamb hash	Soup of the day	Mushrooms on toast	Soy cured salmon	Vegan boia buns	Fish and chips	Stacked steak burger	Roasted lamb rump	Confit pork belly	Fish de jour	Asparagus and spinach gnocchi	Glazed lemon tart	Sticky toffee pudding	Rice pudding	Chocolate bavaois	Selection of homemade ice creams	Cheese slate
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