



# CHRISTMAS CRACKER

## MENU

2/3 courses £21.<sup>95</sup>/£26.<sup>95</sup> | For tables of 10 or more

### STARTERS

“Curried” salmon mousse  
mango chutney, bhaji scraps, roti

Roast red pepper and sweet potato soup (v)  
house breads, whipped butter

Mushrooms on toast (v)  
garlic butter mushrooms, parsley, parmesan

Satay crispy beef  
crispy beef, sticky rice, satay, peanut



### MAINS

Turkey roulade  
cranberry stuffing, pig in blanket, duck fat roast potatoes, bread sauce and honey crumble, gravy

Confit pork belly  
cheddar dumpling, celeriac purée, apple, jus

Pan fried sea bass  
pork and prawn spring roll, puffed wild rice, miso mushrooms, pak choi

Roasted parsnip and fennel risotto (v)  
orange, walnut and rocket

*All mains are served with:*

Merlot and orange braised red cabbage (v)  
Honey and caraway glazed carrots (v)  
Lemon, sage and parmesan sprouts (v)

### DESSERTS

Lemon curd cheesecake  
vanilla mascarpone custard

Dark chocolate torte  
raspberry mousse

Yogurt and mango panna cotta  
honeycomb, mango salsa

Christmas pudding (v)  
brandy caramel sauce, sour cranberries



THE  
DRAGON  
WILLINGTON

(VE) VEGAN (VEO) VEGAN OPTION AVAILABLE (V) VEGETARIAN (GF) GLUTEN FREE  
PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, 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.