

BEL & THE DRAGON



FOIE GRAS &
DUCK LIVER PARFAIT
ROASTED PUMPKIN SOUP
SALAD OF DUCK SEVERN &
WYE SMOKED SALMON DEV-
ILLED CRAB TRADITIONAL LOCAL
ROAST TURKEY ROASTED SUCKLING
PIG JOSPER GRILLED ATLANTIC COD
PAN ROASTED STONE BASS ROCKET &
PARMESAN RISOTTO CLASSIC CHRIST-
MAS PUDDING SIPSMITH VODKA &
LEMON ZEST SORBET WHITE
CHOCOLATE PANNA COTTA WARM
STICKY TOFFEE PUDDING BRIT-
ISH ARTISAN CHEESES
HOMEMADE MINCE
PIES

CHRISTMAS
2017



CELEBRATE THE SEASON

This year, we hope to attend to all the details that go into making a memorable celebration, whilst you relax with friends and family and get into the Christmas spirit. Whatever your requirements, we look forward to welcoming you to Bel & The Dragon.



GIFT VOUCHERS

Looking for the perfect Christmas gift for a friend, colleague or loved one?

Our gift vouchers can be exchanged for lunch, supper, drinks or a stay.

Contact our gift team by calling 01256 702696

or emailing gift@belandthedragon.com



PRIVATE DINING

We offer a variety of spacious & attractive private dining rooms for small & large bookings throughout the festive period.

From office parties to intimate family gatherings,

let our team help plan your festive event.

Guests can dine from either the £35 or £45 Christmas Party Menu.

For more information, visit

www.belandthedragon.co.uk



CHRISTMAS PARTY MENUS

Our Christmas Party Menus offer all the traditional favourites & trimmings which guarantee to get you in the festive mood, along with some modern seasonal adaptations.



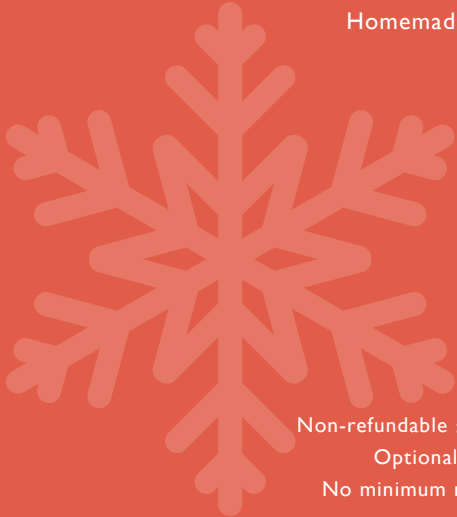
AVAILABLE FROM:

18th November & throughout December 2017
excluding 25th & 31st December
For Lunch & Supper



PRICE £35 OR £45 PER PERSON

Includes a three or four course menu with Teas, Coffees & Homemade Mince Pies & Crackers



Non-refundable £15 per person deposit required
Optional service charge of 12.5%
No minimum number | Pre-order required

CHRISTMAS PARTY MENU

£35

Spiced Parsnip & Honey Soup
Rosemary & Olive Oil Flatbread

Severn & Wye Smoked Salmon
Horseradish Crème Fraîche & Toasted Sourdough

Salad of Duck, Spring Onion & Radishes
Toasted Sesame & Pomegranate Dressing



Traditional Local Turkey
Bacon Wrapped Chipolata, Sage & Onion Stuffing
Bread Sauce, Glazed Winter Vegetables & Brussels Sprouts,
Thyme & Duck Fat Roasted Potatoes

Josper Grilled Atlantic Cod
Shredded Leeks, Samphire, Miso & Orange

Pumpkin & Parmesan Risotto
Shaved Truffle & Crispy Sage

(All Main Courses are served with Local Mixed Vegetables
and Thyme & Duck Fat Roasted Potatoes)



Classic Christmas Pudding
Brandy Butter Ice Cream

Sipsmith Vodka & Lemon Sorbet
Lemon Zest & Fresh Mint

White Chocolate Panna Cotta
Passion Fruit & Crushed Honeycomb



Teas, Coffees & Homemade Mince Pies



CHRISTMAS PARTY MENU

£45

Spiced Parsnip & Honey Soup
Rosemary & Olive Oil Flatbread

Marinated Beetroot & Burrata
Rocket Pesto & Roasted Pine Nuts

Devilleed Cornish Crab & Avocado
Salt & Pepper Salad

Foie Gras & Duck Liver Parfait
Homemade Brioche & Red Onion Marmalade



Traditional Local Turkey
Bacon Wrapped Chipolata, Sage & Onion Stuffing
Bread Sauce, Glazed Winter Vegetables & Brussels Sprouts
Thyme & Duck Fat Roasted Potatoes

Pan Roasted Sea Trout
Watercress, Shaved Fennel & Grilled Courgettes

Roasted Suckling Pig
Crispy Crackling, Spiced Apple Chutney

Wild Mushroom & Chestnut Risotto
Chive Crème Fraîche & Shaved Winter Truffle

(All Main Courses are served with Local Mixed Vegetables
and Thyme & Duck Fat Roasted Potatoes)



Classic Christmas Pudding
Brandy Butter Ice Cream

Sipsmith Vodka & Lemon Sorbet
Lemon Zest & Fresh Mint

Warm Sticky Toffee Pudding
Mascarpone Ice Cream & Vanilla Caramel

British Artisan Cheeses
Fig Chutney, Celery & Oatcakes



Teas, Coffees & Homemade Mince Pies



CHRISTMAS DAY

Celebrate Christmas Day in style with our four-course Christmas Day menu which includes a variety of our favourite dishes and traditional classics



AVAILABLE FROM:

December 24th for Lunch & Supper
25th December for lunch only



PRICE £95 PER PERSON *

Includes a four-course menu,
homemade mince pies with brandy butter & crackers
& a glass of Laurent-Perrier Rosé on arrival

Price £15 per child up to 8 years which includes two courses
from our Christmas Day Children's Menu. Price £25 per child aged between
8 - 15 years which includes smaller portions of our Christmas Day Menu

* Price £95 per person aged 16 years and above
Non-refundable £15 per person deposit required
To include glass of Laurent-Perrier Rosé on arrival
Additional beverages will be chargeable
Optional service charge of 15%
Pre-order required by 12th December 2017

CHRISTMAS DAY MENU

£95

A Glass of Laurent-Perrier Rosé



Celeriac & Truffle Soup

Rosemary & Thyme Flatbread

Marinated Beetroot & Burrata

Rocket Pesto & Roasted Pine Nuts

Poached Atlantic Lobster & Little Gems

Chive & Truffle Mayonnaise, Radishes & Spring Onions

Game & Foie Gras Terrine

Homemade Brioche & Quince Chutney



Traditional Local Roast Turkey

Bacon Wrapped Chipolata, Sage & Onion Stuffing,
Bread Sauce, Glazed Winter Vegetables & Brussels Sprouts,
Thyme & Duck Fat Roasted Potatoes

Pan Roasted Loch Duart Salmon

Shredded Beans & Pistachio Pesto

Wild Mushroom & Chestnut Risotto

Poached Duck Egg & Aged Parmesan

Josper Grilled Angus Chateaubriand of Beef

50/50 Mash & Fresh Horseradish



Classic Christmas Pudding

Proper Brandy Sauce

Warm Goey Chocolate Fondant

Mint Choc Chip Ice Cream

Sipsmith Vodka & Lemon Sorbet

Lemon Zest & Fresh Mint

British Artisan Cheeses

Fig Chutney, Celery & Oatcakes



Teas, Coffees & Homemade Mince Pies

FOIE GRAS &
DUCK LIVER PARFAIT
ROASTED PUMPKIN SOUP
SALAD OF DUCK SEVERN &
WYE SMOKED SALMON DEY-
ILLED CRAB TRADITIONAL LOCAL
ROAST TURKEY ROASTED SUCKLING
PIG JOSEPER GRILLED ATLANTIC COD
PAN ROASTED STONE BASS ROCKEY &
PARMESAN RISOTTO CLASSIC CHRIST-
MAS PUDDING SIPS MITH VODKA &
LEMON ZEST SORBET WHITE
CHOCOLATE PANNA COTTA WARM
STICKY TOFFEE PUDDING BRIT-
ISH ARTISAN CHEESES
HOMEMADE MINGE
PIES

2018

NEW YEAR'S EVE CELEBRATION

Put on your dancing shoes and party the night away with our four-course menu, including one of our signature Espresso Martinis, followed by live music* as we count down to midnight

AVAILABLE ON:

Sunday 31st December between 6pm – 10pm

PRICE £90 PER PERSON

Includes a four course menu with an Espresso Martini
& glass of Laurent-Perrier Champagne

Non-dining guests are invited to join us from 9:30pm onwards.
Tickets are available to purchase in advance at £20 per person
which includes a glass of Laurent-Perrier Champagne

* Live music at all venues except Windsor

Non-refundable £15 per person deposit required

To include Espresso Martini at the end of supper & glass of Laurent-Perrier Rosé

Additional beverages will be chargeable

Optional service charge of 15%

Pre-order required by 12th December 2017

NEW YEAR'S EVE MENU

£90

A Glass of Laurent-Perrier Rosé



Lobster & Shellfish Bisque

Crispy Quinoa & Black Olive Grissini

Seared Yellow Fin Tuna

Mustard, Wasabi & Soy

Seared Torbay Scallops

Jerusalem Artichokes & Crispy Pancetta

Marinated Beetroot & Burrata

Rocket Pesto & Roasted Pine Nuts



Pan Roasted Monkfish & Serrano Ham

Chargrilled Leeks, Samphire & Cep Mushrooms

Maple Glazed Breast of Gressingham Duck & Streaky Bacon

Savoy Cabbage & Nutmeg, Celeriac Mash

Josper Grilled Vegetable Risotto

Aged Pecorino, Toasted Chestnuts & Rocket

Fillet of Beef Wellington, Fresh Horseradish

Truffle Mash Potato & Honeyed Root Vegetables



Valrhona Chocolate & Honeycomb Mousse

Raspberries & Popping Candy

Caramelised Lemon Tart

Clotted Cream & Elderflower Berries

British Artisan Cheeses

Fig Chutney, Celery & Oatcakes



Espresso Martini



Teas, Coffees & Chocolate Brownies



FESTIVE OPENING TIMES

CHRISTMAS DAY

Open 12 noon - 5pm

Food served 12 noon - 3pm

BOXING DAY

Open 11am - 5pm

Food served 12 noon - 4pm

27TH DECEMBER TO NEW YEAR'S EVE

Open 11am - late

Food served 12 noon - 3pm / 6pm - 10pm

NEW YEAR'S DAY

Recovery Brunch from 11am - 4pm

2ND JANUARY

Open as normal



HOW TO BOOK

FOR ALL ENQUIRIES:

- Contact your venue of choice to talk about your requirements.
- To confirm your booking, we require a non-refundable deposit per person of £15 on Christmas Eve, Christmas Day and New Year's Eve.
- Pre-order and full pre-payment is required by 12th December 2017 for all Christmas Eve, Christmas Day and New Year's Eve bookings.
- Food Allergies & Intolerances: Before ordering your food, please speak to a member of the team if you or your party have any special dietary requirements.



You can find all of our
contact details on the back page

BEL & THE DRAGON

CHURT

Jumps Road • Churt • Farnham • Surrey • GU10 2LD • 01428 605 799
manager@belandthedragon-churt.co.uk

COOKHAM

High Street • Cookham • Berkshire • SL6 9SQ • 01628 521 263
manager@belandthedragon-cookham.co.uk

GODALMING

Old Church • Bridge Street • Godalming • Surrey • GU7 1HY • 01483 527 333
manager@belandthedragon-godalming.co.uk

KINGSCLERE

Swan Street • Kingsclere • Newbury • Hampshire • RG20 5PP • 01635 299 342
manager@belandthedragon-kingsclere.co.uk

ODIHAM

100 High Street • Odiham • Hook • RG29 1LP • 01256 702 696
manager@belandthedragon-odiham.co.uk

READING

Blake's Lock • Gas Works Road • Reading • RG1 3EQ • 01189 515 790
manager@belandthedragon-reading.co.uk

WINDSOR

Thames Street • I Datchet Road • Windsor • Berkshire • SL4 1QB • 01753 866 056
manager@belandthedragon-windsor.co.uk