

# 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](mailto: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](http://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 Roast Turkey  
Bacon Wrapped Chipolata, Sage & Onion Stuffing  
Bread Sauce, Glazed Winter Vegetables & Brussels Sprouts

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

**Devilled Cornish Crab & Avocado**  
Salt & Pepper Salad

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



**Traditional Local Roast Turkey**  
Bacon Wrapped Chipolata, Sage & Onion Stuffing  
Bread Sauce, Glazed Winter Vegetables & Brussels Sprouts

**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 FEAST

For a Christmas Dinner more opulent, celebrate in style with our five-course Christmas Feast Menu which includes our favourite festive and favourite dishes.



## AVAILABLE FROM

18th November & through to December 2017

12th, 19th, 26th, 27th, 28th, 29th, 30th & 31st December

12.00pm Lunch & Supper

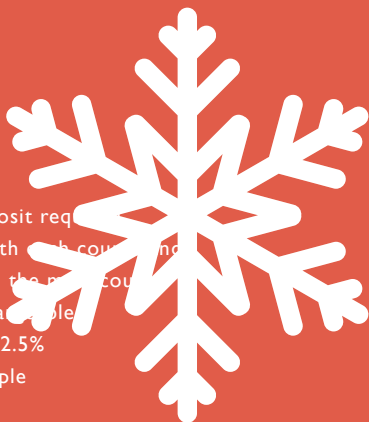


## PRICE FROM £80 PER PERSON

Includes a five-course menu with  
Homemade Mince Pies & Crackers

£143 per person including paired wine & cocktails  
with each course

Non-refundable £20 per person deposit required  
To include one glass of wine or cocktail with each course and  
two glasses of Les Fiefs de Lagrange with the mince pie course  
Additional beverages will be chargeable  
Optional service charge of 12.5%  
Minimum number of 6 people  
Pre-order required



# A CHRISTMAS FEAST

From £80

Big Green Olives & Great Greek Pistachios  
Crispy Cornish Whitebait  
*A Sipsmith Vodka, Gin or Vesper Martini*



Seared Torbay Scallops  
Jerusalem Artichokes & Crispy Pancetta

or

Marinated Beetroot & Burrata  
Rocket Pesto & Roasted Pine Nuts

or

Seared Yellow Fin Tuna  
Mustard, Wasabi & Soy

*A Glass of Chassagne-Montrachet Blanc 1er Cru,  
Domaine Marc Morey & Fils, Burgundy 2012*



Spit Roasted Suckling Pig, Half Grilled Atlantic Lobster  
&

Hereford Chateaubriand of Beef

Violet Artichokes, Crispy Crackling, Cherry Tomatoes & Confit Garlic

Thyme & Duck Fat Roast Potatoes, Sugar Snaps, Mangetout &  
Petits Pois, Avocado, Baby Spinach & Sweetcorn Salad

*Two Glasses of Les Fiefs de Lagrange, 2ème Cru Classé 2009*



Sipsmith Vodka & Lemon Zest Sorbet



Classic Apple Tarte Tatin  
Vanilla Bean Ice Cream

*A Glass of Château Briatte, Sauternes 2013*  
or  
*Laurent-Perrier Rosé*



Homemade Mince Pies & Brandy Butter

*An Espresso Martini*

# 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 \*

Price includes a four-course menu, mince pies with brandy butter & crackers and a glass of Laurent-Perrier Rosé champagne

Price is per child up to 12 years for two courses for Christmas's Christmas Menu. Price £25 per child aged between 5-12 years for lunch or smaller portions of our Christmas Day Menu

Price £95 per person aged 13 and above  
Includes a £15 per person deposit required  
Includes a glass of Laurent-Perrier Rosé on arrival  
Additional beverages available  
Optional service charge of 10%  
Pre-order required by 12th December



# 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, DEV-  
ILLED CRAB TRADITIONAL LOCAL  
ROAST TURKEY ROASTED SUCKLING  
PIC JOSEPH GRILLED ATLANTIC COD  
PAN ROASTED STONE BASS ROCKET &  
PARMESAN RISOTTO CLASSIC CHRIST-  
MAS PUDDING SIRSMITH VODKA &  
LEMON ZEST SORBET WHITE  
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# 2018

## NEW YEAR'S EVE CELEBRATION

Put on your dancing shoes and party the night away with our three-course menu and a glass of Albury Estate Blanc de Blancs Sparkling Wine, followed by live music as we count down to midnight



**AVAILABLE ON:**

Sunday 31st December between 6pm – 10pm



**PRICE £55 PER PERSON \***

Includes a three course menu with a glass of Albury Estate Blanc de Blancs Sparkling Wine

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

\* Only at Bel & The Dragon Godalming  
Non-refundable £15 per person deposit required  
To include a glass of Albury Estate Blanc de Blancs Sparkling Wine  
Additional beverages will be chargeable  
Optional service charge of 15%  
Pre-order required by 22nd December 2017

# NEW YEAR'S EVE MENU

£55

A Glass of Albury Estate Blanc de Blancs  
Sparkling Wine



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  
Savoy Cabbage & Nutmeg, Celeriac Mash

Josper Grilled Vegetable Risotto  
Aged Pecorino, Toasted Chestnuts & Rocket

Sirloin of Beef, Fresh Horseradish  
Truffle Mash Potato & Honeyed Root Vegetables



Warm Goey Chocolate Fondant  
Mint Chocolate Chip Ice Cream

Caramelised Lemon Tart  
Clotted Cream & Elderflower Berries

British Artisan Cheeses  
Fig Chutney, Celery & Oatcakes



# FESTIVE OPENING TIMES

## **CHRISTMAS DAY**

Open 12 noon - 5pm

## **BOXING DAY**

Open 11am - 5pm

## **27TH DECEMBER TO NEW YEAR'S EVE**

Open 11am - late

## **NEW YEAR'S DAY**

Recovery Brunch from 11am - 4pm

## **2ND JANUARY**

Open as normal



# HOW TO BOOK

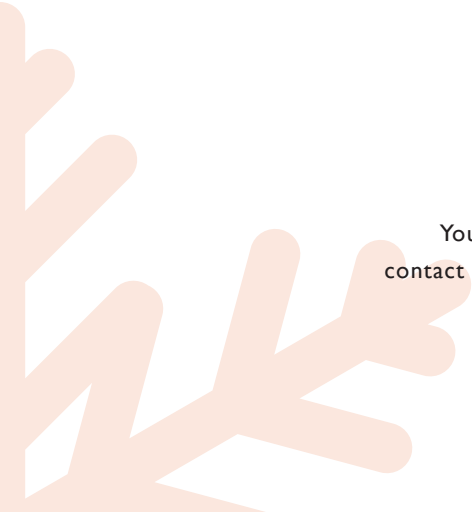


## FOR ALL ENQUIRIES:

- 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