

BEL & THE DRAGON

PARTY MENU

Wild Garlic & White Onion Soup
Black Pepper Grissini

Marinated Beetroot & Burrata
Basil Pesto & Toasted Pine Nuts

Grilled English Asparagus
Truffle Crème Fraîche

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

Fresh Fish of the Day
Local Market Vegetables

Roasted Suckling Pig
Crispy Crackling, Spiced Apple Chutney

Broad Bean & Pea Risotto
Parmesan & Extra Virgin Olive Oil

Chargrilled Sirloin Steak
Thrice Cooked Chips, Sauce Béarnaise

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

A Selection of Ice Creams from Judes of Hampshire

Goey Gluten-Free Chocolate Nemesis
Salted Caramel & Crème Fraîche Sorbet

Caramelized Lemon Tart
Clotted Cream & Elderflower Berries

Local British Artisan Cheeses
Fig Chutney, Celery & Oatcakes

THREE COURSES FOR £45

Optional Service Charge 12.5%