

BEL & THE DRAGON

NEW YEAR'S EVE MENU

£85

Canapés on arrival

STARTERS

South Devon crab & dill ravioli
shellfish foam, coastal greens

White onion soup
Keen's Cheddar gougères, truffle oil

Roasted beetroots^{PB}
crème fraîche, pickled & roasted walnuts, dressed bitter
leaves

Cured chalk stream trout
pickled cucumber & fennel, buttermilk & caviar emulsion

Hereford dry-aged beef tartare
beef confit potato, pickled enoki, caviar

MAINS

Pressé of lamb
goat's cheese rösti, glazed sweet bread, long stem broccoli, lamb jus

Baked truffle cauliflower Mornay ^{PB}
foraged mushrooms, cavolo nero, roasted chestnuts

Poached dashi cod loin
creamed leeks, roasted lobster velouté, seaweed potatoes

Hereford beef fillet & short rib
caramelised potato terrine, roasted celeriac purée, cavolo nero, black
garlic, crispy onions, veal jus

Roasted pavé of butternut squash
long stem broccoli, herb pesto, goat's curd, toasted pumpkin seeds

PUDDINGS

Chocolate crèmeux
charred clementine, honeycomb, chocolate soil, popping candy

Rhubarb & custard pavlova
rosemary crumble

Lemon crèmeux ^{PB}
sloe gin poached blackberries, pistachios, toasted meringue

Chocolate & miso caramel tart
toasted sesame seeds, brown sugar ice cream

Selection of artisan cheeses
spiced plum & orange chutney, grapes, celery, watercress, artisan
crackers

Teas, Coffees & Chocolate Truffles

OPTIONAL SERVICE CHARGE 12.5%

If you have an allergy please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens.
(V) vegetarian (PB) plant-based

CHURT • COOKHAM • KINGSCLERE • ODIHAM • WENDOVER • WESTERHAM

Allergen &
Calorie info

