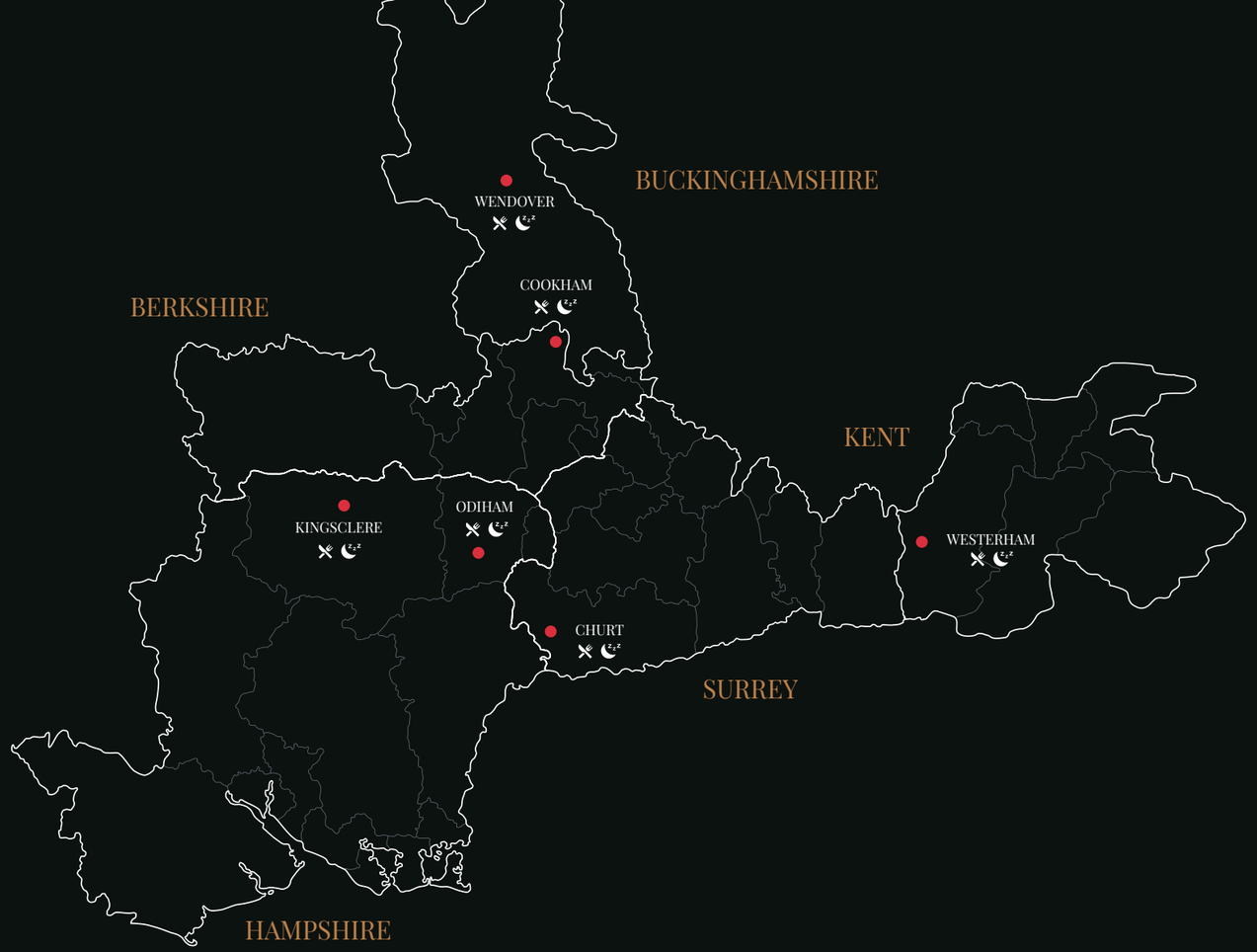
BD
WHERE
CHRISTMAS GATHERS



Scan the QR to find out more & book

belandthedragon.co.uk/christmas

CHURT COOKHAM KINGSCLERE ODIHAM WENDOVER WESTERHAM

CHRISTMAS PARTY

3 COURSES £47PP

Add a glass of English sparkling wine for £10pp

STARTERS

Whipped chicken liver parfait with black cherry, pickled shallot & toasted brioche

Beetroot & apple tartare with beetroot ribbons, pickled mustard seeds, goat's curd & fennel *(v) (pb option available)*

King prawn cocktail with Marie Rose sauce, sweet & sour cherry tomatoes & seaweed cracker

Roasted celeriac soup with apple & toasted buckwheat *(pb)*

Cured salmon with smoked salmon rillette & horseradish buttermilk

MAINS

Usk Vale turkey breast with all the trimmings, pigs in blankets & cranberry sauce

Pan-roasted stone bass with crispy potato, brown shrimp salad & sauce vierge

Butternut squash ravioli with butter sauce, goat's cheese, roasted squash & pumpkin seeds *(v)*

Venison loin with braised faggot, cavolo nero, sweet potato terrine, blackberries & jus

Wild mushroom polenta with artichokes, pickled walnut pesto & radicchio *(pb)*

PUDDINGS

Dark chocolate delice with sour morello cherries, crème fraîche & cocoa nib tuile *(v)*

Mandarin tart served with Madeira redcurrants, charred mandarin & vanilla crémeux *(pb)*

Sticky toffee Christmas pudding with toffee sauce & spiced rum butter ice cream *(v)*

Mulled wine pavlova with spiced plums & vanilla cream *(v)*

Baron Bigod cheese with date & walnut cake, grape & pickled celery

BRITISH CHEESE SELECTION

Add a sharing cheeseboard for £10pp

Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney, apple, grapes & artisan crackers *(v)*

TO FINISH

Chocolate truffle

SIDES

Add a side for £6

Cave-aged cheddar cauliflower cheese *(v)* | Long stem broccoli with confit garlic *(pb)*
Roast potatoes *(pb)* | Pigs in blankets | Maple roasted chantenay carrots *(pb)*

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code.
(v) vegetarian | (pb) plant-based
Adults need around 2000 Kcal per day

CHRISTMAS DAY MENU

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

PRICE £125 PER PERSON

Includes a four-course Christmas Day menu,
teas, coffee & chocolate truffles

Children aged between 6-15 years, £60pp for smaller portions of the Christmas Day menu

For children aged 5 and under, please ask for our children's menu

Price £125pp aged 16 years and above

Non-refundable £10pp deposit required

An optional service charge of 12.5%

We require all Christmas Day bookings confirmed and paid for by Friday 28th November.

Allergens/Nutrition

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CHRISTMAS DAY

4 COURSES £125PP

A glass of English sparkling wine to start

CANAPÉS

A selection of our canapés

STARTERS

Smoked salmon rillette with cured salmon, horseradish buttermilk & pickled cucumber

Beetroot & apple tartare with beetroot ribbons, pickled mustard seeds & goat's curd *(v) (pb option available)*

Venison pâté en croûte with black garlic, pickles & radicchio

Hand-picked Devon crab with heritage tomatoes, pickled fennel & brown crab

Roasted celeriac soup with apple, toasted buckwheat & parsley *(pb)*

PALATE CLEANSER

Clementine granita *(pb)*

MAINS

Usk Vale turkey breast with all the trimmings including, pigs in blankets & cranberry sauce

Charred aubergine with poponcini peppers, buckwheat, smoked chilli & tahini dressing *(pb)*

Cured & torched monkfish with potato terrine, roasted carrot & caviar

Grassroots beef fillet with braised beef pie, charred mushroom, cavolo nero, mushroom ketchup & beef jus

Wild mushroom & celeriac pithivier with roasted potatoes, root vegetables, black cabbage & truffle sauce *(pb)*

PUDDINGS

Christmas pudding with clementine leaf custard or brandy sauce *(v)*

Dark chocolate delice with sour Morello cherries, crème fraîche & cocoa nib tuile *(v)*

Vanilla poached pear with mulled wine sauce & dark chocolate *(pb)*

Honey cake with vanilla ice cream & pear

Redcurrant trifle with redcurrant & Madeira jelly, crème anglaise & vanilla cream *(v)*

TO FINISH

Teas, coffee & chocolate truffles

NEW YEAR'S EVE

3 COURSES £80PP

A glass of English sparkling wine to start

CANAPÉS

A selection of our canapés

STARTERS

Lobster & prawn cocktail with a seaweed cracker

Beef tartare with beef dripping crumpet, pickled mushrooms & caviar

Goat's cheese mousse with truffled honey & toasted buckwheat *(v)*

Cured & torched mackerel with blood orange, beetroot & fennel

Butternut squash soup with pumpkin seeds *(pb)*

MAINS

Fillet of beef with braised beef pie, charred mushroom, cavolo nero, mushroom ketchup & beef jus

Shallot & ratte potato tarte tatin with bitter leaf salad & aged cheese *(v)*

Roasted stone bass with leeks, confit potatoes, grapes, lemon, saffron & white wine sauce

Venison loin with braised faggot, cavolo nero, sweet potato terrine, blackberries & jus

Wild mushroom polenta with artichokes, pickled walnut pesto & radicchio *(pb)*

PUDDINGS

Dark chocolate mousse with salted caramel, shortbread & warm chocolate sauce *(v)*

Perl Wen cheesecake with charred clementine & redcurrant *(v)*

Baked Alaska with spiced ginger sponge & fruit & nut ice cream *(v)*

Mandarin tart with Madeira redcurrants, charred mandarin & vanilla crémeux *(pb)*

Baron Bigod cheese with date & walnut cake, pickled grape & celery

ENJOY

a Festive Getaway

2-NIGHT PACKAGES AVAILABLE

Arrive on Christmas Eve to a warm welcome with tea, coffee & freshly baked mince pies

Enjoy a delicious dinner from our thoughtfully curated Christmas Eve à la carte menu

Wake up on Christmas Day to a traditional full English breakfast with a glass of Buck´s Fizz

Take a gentle stroll and soak up the crisp country air and scenic surroundings

Return to a festive four-course Christmas lunch with canapés & fizz

After a day of gifts, feasting and fresh air, unwind with a cosy evening of charcuterie & cheese

On Boxing Day, enjoy one last cooked breakfast before a relaxed midday checkout

WHY NOT EXTEND YOUR STAY?

Arrive a little earlier or linger a little longer with our special bed & breakfast rate

Simply add extra nights when booking your Christmas package

Please note the above package isn´t available at all Bel & The Dragons

Scan the QR code to find out more

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BEL & THE DRAGON

Boutique Country Inns

CHURT

Jumps Road, Churt, Farnham, Surrey GU10 2LD
T: 01428 605799 **E:** Churt@Belandthedragon.com

COOKHAM

High Street, Cookham, Berkshire SL6 9SQ
T: 01628 521263 **E:** Cookham@Belandthedragon.com

KINGSCLERE

Swan Street, Kingsclere, Newbury, Hampshire RG20 5PP
T: 01635 299 342 **E:** Kingsclere@Belandthedragon.com

ODIHAM

100 High Street, Odiham, Hook, Hampshire RG29 1LP
T: 01256 702696 **E:** Odiham@Belandthedragon.com

WENDOVER

9 High Street, Wendover, Buckinghamshire HP22 6DU
T: 01296 622266 **E:** Wendover@Belandthedragon.com

THE GEORGE & DRAGON, WESTERHAM

Market Square, Westerham, Kent TN16 1AW
T: 01959 928414 **E:** Thegeorge@Belandthedragon.com

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