

Dragon Lodge No.10061, 31st October 2026 LUNCH MENU

Starter

CREMA DE GARBANZOS con CHURRASCA

Creamy Chickpea soup served with Skillet Bread

Mains

PASTEL DE CHOCLO con PEBRE

Ground Beef Casserole with Mashed Corn Topping,
served with Chilean Salsa Fresca

Dessert

PERAS CON VINO

Pears poached in red wine

TE Y CAFE

Tea and Coffee

£25 PER MASON

Ingredients:

Please note the chef may add other substitute or remove ingredient as they see fit so please let us know any and all food intolerances that you have.

CREMA DE GARBANZOS con CHURRASCA

Creamy Chickpea soup served with Skillet Bread PASTEL DE CHOCLO con PEBRE

For the Soup

1 medium yellow onion
1 tablespoon vegetable oil
1 teaspoon sweet paprika or merken
teaspoon ground cumin
Salt, to taste 2(16-oz.) cans chickpeas
2 cups low-sodium vegetable broth
1 bay leaf
2 Spanish chorizos, optional
Mains

The Bread

4 cups all-purpose flour
1 ½ teaspoons salt
1 teaspoon baking soda 1 teaspoon baking powder & 1 cup warm water 1 cup
vegetable oil

The Salsa

1 white or yellow onion
2 cups boiling water
1 bunch cilantro or 1 cup cilantro leaves
8 large tomatoes
½ sweet banana pepper or yellow Thai pepper
1 tablespoon red wine vinegar
1 tablespoon vegetable oil
½ teaspoon red chili sauce (harissa, sriracha, Tabasco, etc.)
Salt, to taste

Ground Beef Casserole with Mashed Corn Topping, served with Chilean Salsa Fresca

For the filling

2 tablespoons vegetable oil

2 pounds ground beef

Salt, to taste Pepper, to taste

1 tablespoon paprika or merkén

½ teaspoon ground cumin

1 cup water or beef broth

3 medium yellow onions, finely chopped

2 tablespoons all-purpose flour

For the corn mash

2 tablespoons butter

10 cups frozen corn

½ cup whole milk

1 small bunch sweet basil

Salt, to taste Pepper, to taste Paprika or merken

1 tablespoon cornstarch dissolved in ¼ cup cold milk or water

For assembly

8 pitted black olives

16 raisins

2 hard-boiled eggs

And more of the Salsa

Dessert

PERAS CON VINO

Pears poached in red wine

2 cups of red wine

2 inches of orange peel

3 whole cloves

1 x3inch cinnamon stick

4 firm green pears

Recipes also available on request

