

SPECIAL EVENT MENUS

THE DANDELION

English Pub



LONDON'S CULINARY REVOLUTION COMES TO PHILADELPHIA WITH THIS GASTROPUB FROM RESTAURATEUR STEPHEN STARR. COZY ROOMS AND INTIMATE BARS CREATE A STORIED, OLD WORLD AURA, WHILE UPDATED SEASONAL TAKES ON BRITISH FOOD MAKE UP THE MENU.

FEATURES

- Available for lunch, brunch and dinner
- Non-private seating for up to 25 guests
- Seating for up to 22 guests in private Inglenook, seating for up to 18 guests in private Dog Bar, seating for up to 36 guests in private Big Room.
- Big Room and Dog Bar combined for seating up to 60 guests
- Extensive wine list.



124 S. 18TH ST,
PHILADELPHIA

thedandelionpub.com

For more info
contact Kerri:

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HORS D'OEUVRES

The Dandelion



SELECT 6 PASSED OR STATIONARY ITEMS*

PASSED

DEVEILED EGGS
WELSH RAREBIT
MINI CUMBERLAND SAUSAGES
CURED SALMON ON A CROSTINI
BEEF TARTARE
CHICKEN AND DUCK LIVER PARFAIT ON A CROSTINI
BEET AND GOAT CHEESE TOASTIES
HOUSE BLEND AGED BEEF SLIDERS
RABBIT PIE VOL-AU-VENT
ROAST BEEF SLIDERS
BEER BATTERED COD BITES

STATIONARY

CURRY FISH CAKE
PINT OF PRAWNS
MACADAMIA CRUSTED CHICKEN TENDERS
CHEESE BOARDS

DESSERT (ADDITIONAL \$8.00 PER PERSON)

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE AND HOT TEA

\$45.00 PER PERSON FOR TWO HOURS*

\$25.00 FOR 1 HOUR OF 5 PASSED HORS D'OEUVRES IF PRIOR TO DINNER*

*Amount does not include taxes, gratuity or special events fee.

LUNCH

The Dandelion



FIRST COURSE (CHOICE OF THREE)

SEASONAL SOUP

WELSH RAREBIT

whole grain mustard & cheddar on buttermilk toast

BUTTER LETTUCE SALAD

honey crisp apples, pomegranate seeds, spiced walnuts, tuxford and tebbutt stilton, honey vinaigrette

DANDELION SALAD

mixed greens and dandelion leaves, cucumber, avocado, lemon vinaigrette

BERKSHIRE PORK TERRINE

celeriac remoulade, cornichons

ENTRÉE (CHOICE OF THREE)

BANGERS AND MASH

cumberland sausages, mashed potatoes, onion gravy

GRILLED CHICKEN SANDWICH

cranberry-walnut bread, sage mayo, avocado

MAC & CHEESE**

braised ham hock, Quickes English Cheddar

BEER BATTERED FISH & CHIPS***

(+\$4 Supplement) line-caught Chatham cod, tartar sauce, and triple cooked chips

HOUSE BLEND BURGER***

(+\$4 Supplement) Vermont sharp cheddar, Brooklyn brine pickles, apple smoked bacon, special sauce
Burgers cooked medium rare or medium well.

DESSERT (SERVED FAMILY STYLE)

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

**Can be made vegetarian; please let us know about vegetarian guests in advance.

***Only available for groups of 25 and fewer.

AFTERNOON TEA

The Dandelion



TEAPIGS LOOSE TEAS (INCLUDED)

English Breakfast
Darjeeling Earl Grey
Chamomile Flowers
Peppermint Leaves

ASSORTMENT

SCONES & SHORTBREAD WITH SPREADS

CHEESE BOARD

SELECTION OF TEA SANDWICHES:

Cured Salmon on a Crostini
Cheese & Tomato
Coronation Chicken Sandwich (Curry)

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.
Served Daily 3pm - 5pm.

BRUNCH

The Dandelion



FIRST COURSE (CHOICE OF THREE)

HOMEMADE GRANOLA PARFAIT

FRESH MARKET FRUIT

MCCANN'S PORRIDGE

oatmeal with raisins & bananas

SEASONAL SOUP

BUTTER LETTUCE SALAD

honey crisp apples, pomegranate seeds, spiced walnuts,
tuxford and tebbutt stilton, honey vinaigrette

ENTRÉE (CHOICE OF THREE)

EGGS BENEDICT

canadian bacon, hollandaise sauce, toasted english muffin

BRIOCHE FRENCH TOAST

vanilla crème Chantilly & maple syrup

SCOTCH PANCAKES

maple apples & cinnamon cream

BEER BATTERED FISH & CHIPS***

(+\$4 supplement) line-caught chatham cod, tartar sauce, and triple cooked chips

HOUSE BLEND BURGER***

(+\$4 Supplement) vermont sharp cheddar, brooklyn brine pickles, apple smoked bacon, special sauce
burgers cooked medium rare or medium well.

GRILLED PAILLARD CHICKEN SALAD

crispy lettuce, chopped vegetable, lemon-chive dressing

TOASTED BAGEL & CATSKILLS SMOKED SALMON

sliced tomato, cucumber, red onions and cream cheese

DESSERT (SERVED FAMILY STYLE)

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

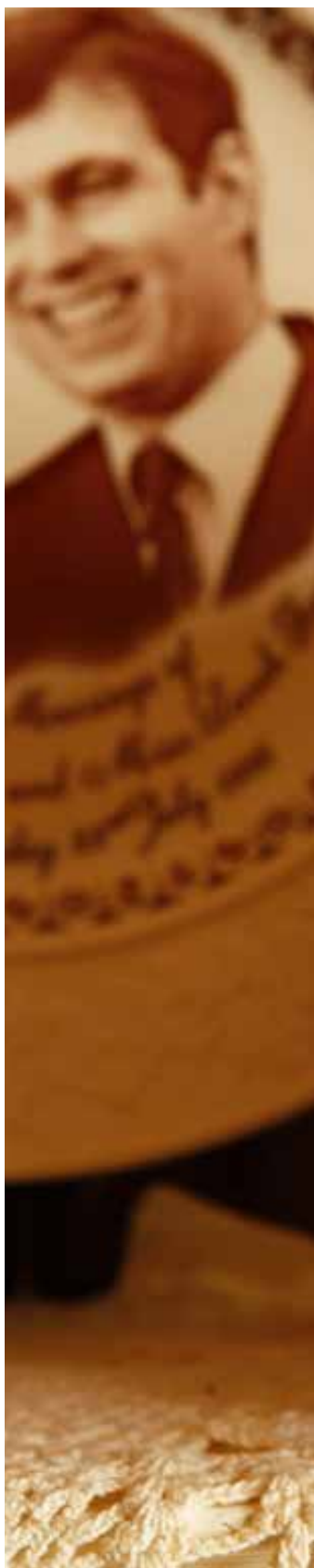
\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

***Only available for groups of 25 and fewer.

DINNER one

The Dandelion



FIRST COURSE (CHOICE OF THREE)

SEASONAL SOUP

WELSH RAREBIT

BUTTER LETTUCE SALAD

DEVILED EGGS

BERKSHIRE PORK TERRINE

ENTRÉE (CHOICE OF THREE)

ROASTED ORGANIC CHICKEN

roasted fingerling potatoes, cippolini onions, chicken jus

HOUSE BLEND BURGER**/**

vermont sharp cheddar, brooklyn brine pickles, apple smoked bacon, special sauce.

BAKED TROUT

cauliflower, fresh herbs, parmesan cheese

LAMB SHEPHERD'S PIE

mashed potatoes, cheddar cheese, root vegetables

BANGERS AND MASH

cumberland sausages, mashed potatoes, onion gravy

MAC & CHEESE****

braised ham hock, Quickes English Cheddar

MUSHROOM AND SPINACH COBBLER

cheddar cheese scones (vegetarian)

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$35.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

** Cooked medium rare or medium well.

***Only available for groups of 25 and fewer.

****Can be made vegetarian; please let us know about vegetarian guests in advance.

DINNER two

The Dandelion



FIRST COURSE (CHOICE OF FOUR)

SEASONAL SOUP
WELSH RAREBIT
BUTTER LETTUCE SALAD
DEVEILED EGGS
BERKSHIRE PORK TERRINE
PINT OF PRAWNS
BEETROOT CURED SALMON

ENTRÉE (CHOICE OF FOUR)

RABBIT PIE
oyster mushrooms, cipollini onions, smoked bacon, grain mustard and white wine

GRILLED SCOTTISH SALMON
fregola sarda, corn volute, tomato salad

STEAK & CHIPS**
pan roasted beef tender, watercress salad, triple cooked chips, steak butter

BEER BATTERED FISH & CHIPS***
line-caught Chatham cod, tartar sauce, and triple cooked chips

ROASTED ORGANIC CHICKEN
roasted fingerling potatoes, cippolini onions, chicken jus

HOUSE BLEND BURGER**/**
vermont sharp cheddar, Brooklyn brine pickles, apple smoked bacon, special sauce.

LAMB SHEPHERD'S PIE
mashed potatoes, cheddar cheese, root vegetables

BANGERS AND MASH
cumberland sausages, mashed potatoes, onion gravy

MAC & CHEESE****
braised ham hock, Quicques English Cheddar

PORK MILANESE
balsamic roasted peppers, pesto, tomato apple ketchup

MUSHROOM AND SPINACH COBBLER
cheddar cheese scones (vegetarian)

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE AND HOT TEA

\$45.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

** Cooked medium rare or medium well.

***Only available for groups of 25 and fewer.

**** Can be made vegetarian; please let us know about vegetarian guests in advance.

ROAST DINNER

The Dandelion

Must be ordered in increments of 10-12 guests



FIRST COURSE (SERVED FAMILY STYLE)

DEVIL EGGS

WELSH RAREBIT

ENTRÉE (SERVED FAMILY STYLE)

WHOLE ROASTED STRIP LOIN
served medium rare, sliced 8-10 oz.

ROASTED POTATOES

HONEY GLAZED CARROTS

YORKSHIRE PUDDING

WATERCRESS SALAD

HORSERADISH CRÈME FRAICHE

BEEF GRAVY

DESSERT (SERVED FAMILY STYLE)

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$55.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BEVERAGE

The Dandelion



BEER & WINE

\$30.00 PER PERSON*

WINE

House Red, House White

BEER

All Draught Beer (DOES NOT INCLUDE CASK ALES)

BEVERAGES

Assorted Soft Drinks

HOUSE PACKAGE

\$40.00 PER PERSON*

WINE

House Red, House White

BEER

All Draught Beer and Cask Ales

BEVERAGES

Assorted Soft Drinks

SPIRITS

Smirnoff Vodka

Beefeater Gin

Bacardi Rum

Jose Cuervo Tequila

Jack Daniels Bourbon

Dewars Scotch

Seagrams 7 Whiskey

PREMIUM PACKAGE

\$50.00 PER PERSON*

WINE

Premium Red, Premium White

BEER

All Draught Beer and Cask Ales

SPIRITS

Ketel One Vodka

Tanqueray Gin

Bacardi Rum

Cazadores Tequila

Makers Mark Bourbon

Glenlivet 12 Scotch

Crown Royal Whiskey

BEVERAGES

Assorted Soft Drinks

*Pricing per person at 2.5 hours

*Amount does not include taxes, gratuity or special events fee.

*Individual casks displayed & tapped in party room priced on an individual basis

BEVERAGE con't

The Dandelion



BRUNCH PACKAGE **\$30.00 PER PERSON***

SPIRITS

Bloody Marys
Mimosas

WINE

House Red, House White

BEER

All Draught Beers (Does not include cask ales)

BEVERAGES

Assorted Soft Drinks

*Pricing per person at 2.5 hours

*Amount does not include taxes, gratuity or special events fee.

*Individual casks displayed & tapped in party room priced on an individual basis