

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 25 guests in private Dog Bar, seating for up to 45 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 Marjorie:
Marjorie.Digiulio
[@starr-restaurant.com](mailto:Marjorie.Digiulio@starr-restaurant.com)
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267-886-1401

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

- KEDGEREE CAKES
- 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

\$50.00 PER PERSON FOR TWO HOURS*

\$25.00 FOR 1 HOUR OF 4 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, pomegranates, spiced walnuts, tuxford and tebbutt stilton, honey vinaigrette

DANDELION SALAD

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

BACON WRAPPED PORK TERRINE

whole grain mustard, cornichons, wheat toast

INDIAN SPICED CURED SALMON

apple mango chutney, pickled mustard seed, puffed brown rice

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, Quicques 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.

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restaurant

AFTERNOON TEA

The Dandelion



TEAPIGS LOOSE TEAS (INCLUDED)

English Breakfast
Darjeeling Earl Grey
Chamomile Flowers
Green Tea with Peppermint
Honeybush & Rooibos
Chai

ASSORTMENT

SCONES & SHORTBREAD WITH SPREADS
CHEESE BOARD
SELECTION OF TEA SANDWICHES

DESSERT

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

\$40.00 PER PERSON*

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

***Served Daily 3pm - 5pm.

OPTIONAL HOUSE CHAMPAGNE TOAST UPON ARRIVAL // \$10 per person*

BRUNCH one

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, pomegranates, spiced walnuts,
tuxford and tebbutt stilton, honey vinaigrette

INDIAN SPICED CURED SALMON

apple mango chutney, pickled mustard seed, puffed brown rice

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

\$40.00 PER PERSON*

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

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

OPTIONAL HOUSE CHAMPAGNE TOAST UPON ARRIVAL // \$10 per person*

BRUNCH two

The
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Family Style



FIRST COURSE (CHOICE OF THREE)

- DANDELION SALAD
- DEVEILED EGGS
- FRESH FRUIT
- BUTTER LETTUCE SALAD
- HOUSE-MADE RICOTTA
- INDIAN SPICED CURED SALMON

ENTRÉE (CHOICE OF THREE)

- ENGLISH BREAKFAST
- SCRAMBLED EGGS WITH BUBBLE AND SQUEAK
- SCOTCH PANCAKES
- VEGETARIAN MACARONI & CHEESE
- GRILLED PAILLARD CHICKEN SALAD
- BANGERS & MASH
- TOASTED BAGEL AND CATSKILLS SMOKED SALMON

COFFEE, DECAF COFFEE AND HOT TEA

\$35.00 PER PERSON*

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

OPTIONAL HOUSE CHAMPAGNE TOAST UPON ARRIVAL // \$10 per person*

OPTIONAL FAMILY STYLE DESSERT COURSE // \$8 per person*

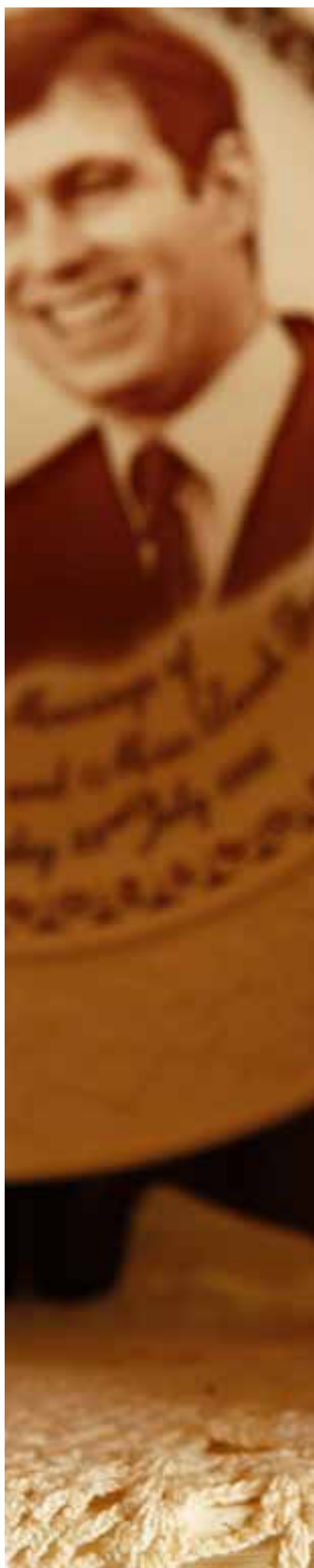
A Tasting Selection from our Pastry Chef

OPTIONAL FAMILY STYLE SIDE COURSE // \$4 per person, per side*

- Triple Cooked Chips
- Cumberland Sausage
- Applewood Smoked Bacon
- Roasted Tomato

DINNER one

The Dandelion



FIRST COURSE (CHOICE OF THREE)

SEASONAL SOUP

WELSH RAREBIT

BUTTER LETTUCE SALAD

DEVEILED EGGS

BACON WRAPPED PORK TERRINE

ENTRÉE (CHOICE OF THREE)

TANDOORI CHICKEN

coconut basmati rice, cucumber cilantro yogurt

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, quickes english cheddar

PASTA

seasonal vegetables (vegetarian)

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$52.00 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.

OPTIONAL SIDE DISHES

TRIPLE COOKED CHIPS

MASHED POTATO

CHARRED STRING BEANS WITH STEWED TOMATOES

CUCUMBER SALAD WITH TROUT ROE

ROASTED TRICOLOR VADOUVAN CARROTS WITH LABNEH

\$6.00 PER PERSON FOR 2 SIDES*

THE ROYAL FAMILY

SERVED FAMILY STYLE TO THE TABLE
UPON ARRIVAL

HOUSE MADE RICOTTA

extra virgin olive oil, dried herbs, toasted sourdough

\$5.00 PER PERSON*

ENGLISH STYLE CHEESEBOARDS

three english style cheeses, savoury biscuits,
quince paste, grape chutney, honey

\$5.00 PER PERSON*

CRUDITÉ PLATTERS

seasonal vegetables, green goddess dressing

\$5.00 PER PERSON*

DINNER two

The Dandelion



FIRST COURSE (CHOICE OF FOUR)

SEASONAL SOUP
WELSH RAREBIT
BUTTER LETTUCE SALAD
DEVEILED EGGS
BACON WRAPPED PORK TERRINE
PINT OF PRAWNS
INDIAN SPICED CURED SALMON

ENTRÉE (CHOICE OF FOUR)

RABBIT PIE
oyster mushrooms, cipollini onions, smoked bacon, grain mustard and white wine
PAN SEARED NORWEGIAN SALMON
shrimp & mushroom broth, fregola, roasted mushrooms
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
TANDOORI CHICKEN
coconut basmati rice, cucumber cilantro yogurt
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, quickes english cheddar
CRISPY HAMPSHIRE PORK BELLY
tomato white bean stew, blood pudding, apple glaze
PASTA
seasonal vegetables (vegetarian)

DESSERT

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

\$58.00 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.

OPTIONAL SIDE DISHES

TRIPLE COOKED CHIPS
MASHED POTATO
CHARRED STRING BEANS WITH STEWED TOMATOES
CUCUMBER SALAD WITH TROUT ROE
ROASTED TRICOLOR VADOUVAN CARROTS WITH LABNEH

\$6.00 PER PERSON FOR 2 SIDES*

THE ROYAL FAMILY

SERVED FAMILY STYLE TO THE TABLE
UPON ARRIVAL

HOUSE MADE RICOTTA
extra virgin olive oil, dried herbs, toasted sourdough
\$5.00 PER PERSON*

ENGLISH STYLE CHEESEBOARDS
three english style cheeses, savoury biscuits,
quince paste, grape chutney, honey
\$5.00 PER PERSON*

CRUDITÉ PLATTERS
seasonal vegetables, green goddess dressing
\$5.00 PER PERSON*

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

\$64.00 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