



Christmas Menu

Starter

Celeriac and apple soup with crispy sage and maple roasted mixed seeds (gf)
Breaded brie with spiced plum chutney, watercress
Avocado prawn cocktail (gf)
Duck port and madeira paté, pear and clove jam, melba toast

Main Course

Herb roasted turkey, chestnut stuffing, pigs in blankets and cranberry confit
Spiced cider braised pork belly with honey roasted apples (gf)
Salmon, spinach and nutmeg parcels (£3 supplement)
Flat iron steak (£3 supplement) (gf)
Chestnut, butternut squash and cashew nut roast
(All mains accompanied by dauphinoise potatoes, roasted root vegetables, cinnamon and orange braised red cabbage, Madeira sauce) (gf)

Dessert

Sticky toffee pudding, vanilla ice cream, toffee sauce
Cinnamon and orange panna cotta, mulled mixed berry compote [gf]
Apple almond and spiced fruit crumble, ginger ice cream
Stilton, apple and walnut chutney, oat biscuits

2 courses £29.50 – 3 courses £32.50

Gluten free sausages, bread and toast available on request

For allergen information please ask a member of staff

All dishes are subject to change according to availability and quality of produce

A 10% service charge for tables of 6 or more

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