

CHRISTMAS MENU

AVAILABLE
UNTIL 23RD
DECEMBER

TWO COURSE MEAL FOR £29.50
THREE COURSE MEAL FOR £36.50

STARTERS

ROASTED PUMPKIN CHILLI AND COCONUT SOUP SOURDOUGH TOAST (VEGAN)

CHICKEN LIVER PATE ONION CHUTNEY, ROCKET SALAD, SOURDOUGH TOAST

GOAT CHEESE AND THYME MOUSSE PICKLE BEETROOTS, CRISPY ONION, FRENCH STICK
CROUTONS

WHISKEY & BEETROOT SALMON GRAVLAX HORSERADISH DRESSING, CRISPY CAPERS &
ROCKET SALAD

MAINS

OAK-SMOKED SAGE TURKEY BALLOTINE

PORK AND SAGE STUFFING, PIGS IN BLANKETS, THYME AND ROSEMARY ROAST POTATOES,
ROOT VEGETABLES, CRANBERRY SAUCE, SPROUTS AND RED WINE JUS.

BRITISH LAMB RUMP (ADDITIONAL +£2.5)

ROSEMARY NEW POTATOES, HERITAGE ROAST CARROTS, GREEN BEANS, AND RED WINE JUS.

PAN FRIED SEA BREAM

LEAKS AND CLAMS' WHITE WINE CREAMY SAUCE, CHIVES, SAMPHIRE & CRUSH POTATOES

WILD MUSHROOM WELLINGTON AND CONFIT GARLIC PURÉE (VEGAN)

ROAST POTATOES, GREEN BEANS, SPROUTS, ROOT VEGETABLES AND VEGAN GRAVY.

DESSERTS

BRITISH CHEESE PLATE SELECTION ONION CHUTNEY, GRAPES,
CELERY, AND CRACKERS

TRADITIONAL CHRISTMAS PUDDING WITH BOURBON CREAM

CHOCOLATE & ORANGE TART (VEGAN)
WITH VANILLA ICE-CREAM AND GUINNESS CHOCOLATE SAUCE

TRADITIONAL APPLE AND RASPBERRY CRUMBLE
WITH VANILLA ICE-CREAM OR CUSTARD



THE DRAGON
FLAME

RESERVATIONS ARE REQUIRED. PLEASE ASK OUR STAFF FOR ANY ALLERGEN INFORMATION. PLEASE BE AWARE, WE CANNOT
GUARANTEE 100% ALLERGEN-FREE DISHES. FOOD CHOICES WHEN MAKING YOUR BOOKING.



THE STAR by
HACKNEY DOWNS