



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

MAIN DISHES

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

Leeks and clams' white wine creamy sauce, chives, samphire & crush potatoes

Wild mushrooms 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 STAR *by*
HACKNEY DOWNS



THE DRAGON
FLAME

Reservations are required. Please indicate your Please ask our staff for any allergen information.
Please be aware, we cannot guarantee 100% allergen-free dishes. Food choices when making your
booking.