



CHRISTMAS MENU

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@starbyhackneydowns
@the.dragon.flame

TWO COURSE MEAL £36.50

THREE COURSE MEAL £42.50

Available until 23rd December. Pre-booking only.
Please specify your choices when booking!

STARTERS

OAK-SMOKED RARE BREED PORK, RABBIT & PISTACHIO TERRINE

with pickle heritage carrots, spiced
apple chutney and sourdough bread

ROASTED PUMPKIN CHILLI & COCONUT SOUP (VG)

with sourdough bread

CHARGRILLED TUNA

Smoked aubergine purée
and escabeche dressing

WHIPPED BRIE (VG)

roasted figs and
candied walnut bruschetta

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 a red wine jus

35 DAYS DRY-AGED BEEF WELLINGTON (+£5)

Truffled mashed potatoes, green beans, red wine jus

PAN FRIED SALMON FILLET

Lobster bisque, crunchy green beans and crushed potatoes

WILD MUSHROOMS WELLINGTON AND CONFIT GARLIC PURÉE (VG)

Roast potatoes, green beans, sprouts,
root vegetables and vegan gravy

DESSERTS

BRITISH CHEESE PLATE SELECTION (V)

spiced apple chutney, grapes,
celery, and crackers

THE DRAGON FLAME OAK-SMOKED WALNUT CHOCOLATE BROWNIE (V)

With Bertotti honeycomb ice cream

TRADITIONAL CHRISTMAS PUDDING (VG)

with Bourbon cream

PARADISE CHRISTMAS DONUT (V)

With salted caramel, apple and pear
compote and Bertotti classic ice-cream

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. VG = Vegan / V = Vegetarian. Prices subject to change.