

Festive Menu
THE
DARTMOUTH ARMS
— at Burnhill Green —
With Little Italy

STARTERS

Chef's Soup of the Moment
Homemade soup, market inspired

Prawn Cocktail
Prawns served in a Marie-Rose sauce

Garlic Mushrooms (V)
Creamy garlic mushrooms served on a toasted ciabatta

Bruschetta (V)
Toasted bread topped with garlic butter and tomatoes

Pate
Chicken liver pate served with toast slices

Whitebait
Crisp whitebait served with a garlic & chilli sauce

MAIN COURSE

Roasted Turkey
Served with roast potatoes, chipolatas in bacon and seasonal vegetables

8oz Sirloin Steak £5 supplement
Served with chips, roasted tomatoes and onion rings

Homemade Lasagne
Made with our house recipe beef ragu and served with salad

Spinach and Ricotta Canneloni (V)
Pasta tubes filled with spinach and ricotta, topped with a homemade tomato sauce & cheese

Linguine Montradini
Steak strips with mushrooms cooked in a garlic & cream sauce

Chicken au poivre
Tender chicken breast served in a peppercorn and brandy sauce served with salad or vegetables

Pan seared sea bass
Sea bass fillets in a lemon and dill butter served with potatoes and salad or vegetables

PUDDINGS

Christmas Pudding with Brandy Sauce

Selection of Ice-Cream

Syrup Sponge

Sticky Toffee Pudding

Chocolate Fudge Cake

Cheesecake

2 courses 24.95

3 courses 28.95