



Christmas

DAY MENU

AVAILABLE ON 25TH DECEMBER ONLY

WELCOME PROSECCO ON ARRIVAL

LIVE SAXOPHONE & MUSIC

4 COURSE FEAST — ONLY £69.95 | KIDS £35.00

STARTERS (CHOOSE ANY TWO)

RICH CHICKEN LIVER PÂTÉ

With cranberry chutney & toasted crostini.

BAKED CAMEMBERT

Oven-baked camembert topped with cranberry sauce & mixed nuts, served with crostini.

KING PRAWNS WITH GARLIC & CHILLI

Pan-seared king prawns tossed in garlic, chilli & parsley, served with toasted bread.

CRISPY FETA PASTRY (V)

Golden filo pastry filled with feta & herbs, served with tzatziki dip.

GARLIC MUSHROOMS (V)

Sautéed button mushrooms in creamy garlic sauce, served with toasted bread.

MAIN COURSES

TRADITIONAL ROAST TURKEY

With pigs in blankets, sage stuffing, roast potatoes, seasonal veg & rich gravy.

MIX GRILL PLATTER

A festive selection of lamb chop, chicken skewer & beef strip, served with roast potatoes & peppercorn sauce.

PERI PERI CHICKEN SKEWERS

Tender chicken skewers marinated in peri peri spices, served with cooling yoghurt dip.

CHICKEN, BEEF, VEG OR MIXED SIZZLERS

Marinated sizzlers served on a hot plate with rice, fresh side salad & selection of dips.

STUFFED AUBERGINE (VEGAN)

Oven-baked aubergine filled with Mediterranean vegetables, chickpeas & herbs, topped with tomato sauce.

DESSERTS

CLASSIC TIRAMISU

Layers of espresso-soaked sponge & mascarpone cream, dusted with cocoa.

TRADITIONAL CHRISTMAS PUDDING

Classic steamed pudding with warm brandy sauce & festive spices.

CHOCOLATE FUDGE CAKE

Warm, indulgent chocolate fudge cake served with vanilla ice cream.

SELECTION OF ICE CREAMS

Mix of festive flavours – vanilla, chocolate & strawberry.

BAKLAVA

Traditional layered pastry with pistachios & honey syrup.

BOOKING IS
ESSENTIAL
TABLES MUST BE
RESERVED IN
ADVANCE!

Merry Christmas

TO MAKE YOUR FESTIVE OR CHRISTMAS CELEBRATION
EXTRA SPECIAL, WE KINDLY ASK FOR A £20 DEPOSIT PER
PERSON TO SECURE YOUR BOOKING.

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New Years Eve

MENU

WELCOME PROSECCO ON ARRIVAL

LIVE MUSIC & DJ

4 COURSE FEAST — ONLY £79.95

STARTERS (CHOOSE ANY TWO)

RICH CHICKEN LIVER PÂTÉ

With cranberry chutney & toasted crostini.

BAKED CAMEMBERT

Oven-baked camembert topped with cranberry sauce & mixed nuts, served with crostini.

KING PRAWNS WITH GARLIC & CHILLI

Pan-seared king prawns tossed in garlic, chilli & parsley, served with toasted bread.

CRISPY FETA PASTRY (V)

Golden filo pastry filled with feta & herbs, served with tzatziki dip.

GARLIC MUSHROOMS (V)

Sautéed button mushrooms in creamy garlic sauce, served with toasted bread.

MAIN COURSES

PAN-FRIED SALMON OR SEABASS FILLET

With lemon & dill butter, crushed new potatoes & sautéed greens.

MIX GRILL PLATTER

A festive selection of lamb chop, chicken skewer & beef strip, served with roast potatoes & peppercorn sauce.

PERI PERI CHICKEN SKEWERS

Tender chicken skewers marinated in peri peri spices, served with cooling yoghurt dip.

CHICKEN, BEEF, VEG OR MIXED SIZZLERS

Marinated sizzlers served on a hot plate with rice, fresh side salad & selection of dips.

STUFFED AUBERGINE (VEGAN)

Oven-baked aubergine filled with Mediterranean vegetables, chickpeas & herbs, topped with tomato sauce.

DESSERTS

CLASSIC TIRAMISU

Layers of espresso-soaked sponge & mascarpone cream, dusted with cocoa.

PROFITEROLES

Choux buns filled with fresh cream, drizzled with rich chocolate sauce.

CHOCOLATE FUDGE CAKE

Warm, indulgent chocolate fudge cake served with vanilla ice cream.

SELECTION OF ICE CREAMS

Mix of festive flavours – vanilla, chocolate & strawberry.

BAKLAVA

Traditional layered pastry with pistachios & honey syrup.



**BOOKING IS
ESSENTIAL
TABLES MUST BE
RESERVED IN
ADVANCE!**



TO MAKE YOUR NEW YEAR'S EVE CELEBRATION EXTRA SPECIAL, WE KINDLY ASK FOR A £20 DEPOSIT PER PERSON TO SECURE YOUR BOOKING.

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