


# Festive Menus

## CHRISTMAS 2026

# booking Information

**Festive Set Menu**

Our Festive Set Menu is available from 25th November 2026 to 2nd January 2027.
Two courses for £36 & Three courses for £40.
Please note that this is a sample menu and dishes may be subject to change.

**For parties dining with us during December**

Groups of 10 or more are required to dine from our Festive Party Menu.
Tables of 9 or fewer are welcome to order from any of our available menus.

**Deposits**

All bookings dining from the Festive Set Menu require a £10 non-refundable deposit per person, which will be deducted from your final bill.
Deposits can be paid in the restaurant, over the phone, or via a payment link. Please let us know which you would prefer.

**Pre-Orders**

All bookings dining from the Festive Set Menu are required to complete on our own pre-order form at least 7 days before the booking date.

**Bills & Service Charge**

Due to the busy festive period, we are unfortunately unable to split bills or accept separate payments for large parties. One bill will be provided per party.
A discretionary 10% service charge will be added to the bill for tables of 10 guests or more.

The Lewisham: 0121 725 1007
Dartmouth Golf Course, Vale Street, West Bromwich, B71 4DW
hello@dartmouthgolfcourse.co.uk | www.dartmouthgolfcourse.co.uk

# Festive Set Menu

Glass of Festive Fizz £8

## Starter

Roasted parsnip & apple soup, herb croutons *(veo) (ngo)*

Fig & goat's cheese parcel, cranberry compote, chicory & orange salad *(v)*

Chicken liver parfait, rustic toasted bread, cranberry sauce *(ngo)*

Prawn cocktail, Marie Rose sauce, lemon *(ng)*

## Main

Roast turkey ballontine, roast potatoes, pigs in blanket, stuffing, seasonal vegetables, gravy *(ngo)*

Slow-cooked beef, creamy mashed potatoes, honey roast carrots, roasted shallots, red wine & wild mushroom jus *(ng)*

Pan-fried sea bass, crushed potatoes, tenderstem broccoli, citrus beurre blanc sauce *(ng)*

Butternut squash, brie & cranberry tart with caramelised onion & spinach, served with tenderstem broccoli & vegetable gravy *(v) (veo)*

## Dessert

Traditional Christmas pudding with brandy sauce *(v) (ngo)*

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *(v)*

Lemon cheesecake, winter-berry compote *(v) (veo)*

Chocolate brownie sundae, vanilla ice cream, salted caramel sauce, Chantilly cream *(v)*

## Two Courses £36 | Three Courses £40

**25th November 2026 to 2nd January 2027**

Festive Set Menu is for bookings only. All bookings require a pre-order and £10 non-refundable deposit per person. Pre-order's must be returned on the our booking form and 7 days in advance. Unfortunately, at this busy time of year we are unable to split bills or take separate payments for a large party. One bill will be provided for each party.
This menu is a **SAMPLE** and may be subject to changes.

**Allergens:** Please let us know of your allergens.
Some of our dishes may contain nuts, nut derivatives or bones and due to the nature of how our food is prepared we cannot guarantee the total absence of allergens in our dishes.
(v) vegetarian (veo) vegan option available (ng) recipe without gluten (ngo) gluten free option available