



# Dash

RESTAURANT & BAR

MAKE YOUR RESERVATION THIS

*Festive Season*

AND CELEBRATE WITH US AT DASH

*27th November - Christmas Day*

TO MAKE A RESERVATION PLEASE CONTACT US ON 0151 236 2265  
OR EMAIL [RESERVATIONS@DASHRESTAURANTS.CO.UK](mailto:RESERVATIONS@DASHRESTAURANTS.CO.UK)



# Christmas Day at Dash

Bring a Dash of a New York elegance to your  
Christmas Day celebrations and celebrate in style with us at  
Dash Restaurant & Bar

*Christmas Day Lunch seating times:*

12.30pm & 4.30pm

*Includes:*

LIVE ENTERTAINMENT  
LAURENT PERRIER CHAMPAGNE ARRIVAL  
SELECTION OF CANAPES

Entrée  
Traditional Christmas Dinner  
Sweet  
Selection of Teas & Coffee beverages

*Christmas Day prices:*

Adult: £95.00  
Junior: £45.00

A non refundable or transferable deposit of £30.00 per guest is required to secure your reservation.  
Full payment for your reservation is required by **Friday 27th November 2020**

Terms & Conditions - Table capacity subject to change in line with government guidelines on the date of your reservation.

# Christmas Day Menu

## ENTRÉE

### DUCK LIVER PÂTÉ

served with a tangy clementine chutney, baby leaves & herbs,  
whipped parsley butter and toasted croutes

### CHILLI ROASTED PUMPKIN SQUASH SOUP

crème fraîche dressing, crisp sage, pumpkin seeds and artisan bread V

### POACHED LOBSTER & PRAWN COCKTAIL

Seafood bisque aioli, compressed pickled cucumber & onions, baby gem and lotus crisps

### STEAMED MUSHROOM & CHESTNUT WONTONS

sweet soy & shiragiku vinegar

**Dressing - V/VG**

## TRADITIONAL CHRISTMAS DINNER

### TURKEY BALONLINE, SAGE & CHESTNUT STUFFING

herb roasted potatoes, carrot & turnip purée, sprouts & smoked bacon, honey glazed parsnips,  
pigs in blankets and cranberry jus

### PRIME BEEF FILLET

tuffed bone marrow pâté, pomme purée, garlic & thyme roasted baby carrots and red wine jus

### PAN FRIED STONE BASS

saffron risotto with poached king prawns and clams

### BUTTERNUT SQUASH & BEE TROOT STRUDEL

herb roasted potatoes, carrot & turnip purée, sprouts & crispy sage, glazed parsnips and vegetarian gravy V

## SWEET

### MELTING CHOCOLATE CHRISTMAS BAUBLE

pistachio sponge, black cherries, vanilla ice cream and mulled rum sauce

### PORNSTAR MARTINI CHEESECAKE

vanilla & pineapple, caramelised passion fruit and Prosecco sorbet

### SELECTION OF ICE CREAMS & SORBET

(see server for options)

SELECTION OF ARTISAN CHOCOLATES & SPICED MINCE PIES

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# Winter Get Menu

Christmas at Dash is a magical time, an enchanting experience for everyone to enjoy. A time to create memorable festive moments with family and friends, so let's celebrate.

Our beautifully created three course winter set menu is available upon request

## Winter Get Menu

Entrée  
Main course  
Sweet

## Price Per Guest

£45.00

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**Deposits** - A non refundable or transferable deposit of £20.00 per guest is required to secure your reservation at Dash Restaurant & Bar.

**Terms & Conditions** - Table capacity subject to change in line with government guidelines at the time of your reservation. Food pre order's are required when dining from set menu.

# Winter Set Menu

## ENTRÉE

### SPICED CONFIT DUCK URAMAKI ROLL

Miso compressed watermelon, watercress, plum & saké sauce

### TOM YUM LOBSTER SOUP

Picked blue swimmer crab, coconut & yuzu foam

### NOBASHI PRAWN TEMPURA

Crispy seaweed & tentsuyu dipping sauce

### STICKY TAMARIND & BLOOD ORANGE CHICKEN WINGS

Toasted sesame & coriander

### ABUR-AGE SOBA NOODLE SALAD

Puffed bean curd, sweet sesame seaweed, edamame & charred cashews VG

## MAIN COURSE

### TURKEY BALLONTINE

Smoked bacon, kimchi & chestnut stuffing, roasted potato galette, carrot & swede purée, chilli buttered sprouts & cranberry jus

### 28 DAY AGED SIRLOIN STEAK

Roasted oriental mushrooms, watercress, truffle & parmesan chips, peppercorn sauce

### TERIYAKI GLAZED SALMON

Chilli buttered greens, kimchi fried rice & black cherry jus

### SICHUAN PEPPERED DUCK BREAST

crunchy pad vegetables & green Thai coconut foam

### KAMAMESHI

Truffled shimeji mushrooms, jasmine & wild rice, heritage carrots & crispy pickled ginger VG

## SWEET

### STICKY TOFFEE & STEM GINGER PUDDING

Coconut ice cream, pistachio & cranberry praline

### PORNSTAR MARTINI CHEESECAKE

Floral meringue, pineapple & passionfruit foam & prosecco sorbet

### FUSCHIA PYRAMID

hibiscus & rosehip jelly, cashew milk panna cotta & mandarin sorbet VG

### SELECTION OF ICE CREAMS & SORBET

(see server for options)

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