

THE DARTMOUTH CASTLE

Please scroll down for our summer menu, dinner party menu, Thursday special, canapé list & buffet menu

Our Summer 2010 Menu

- (v) Spinach and leek soup with crostine £5
- (v) Bruschetta di pomodoro - grilled Pugliese bread with tomato, basil & garlic £6
- Nicoise salad with grilled tuna, green beans, olives, red onions & soft boiled egg £8
- Mixed chicory and gorgonzola salad with caramelized pear £7.50
- (v) Caesar salad with parmesan and croutons £6.50 / with chicken £8.50
- Smoked mackerel paté & toasts – fennel & mango salsa £6.50
- Antipasti platter- to share £10

- (v) Orrechiette with broccoli, chilli, garlic & ricotta £7/£10
- Spaghetti alle vongole – clams, chilli, garlic, white wine & parsley £7.50/£10.50
- Penne with Italian sausage ragú, tomato, oregano & cream £7.50/£10.50
- Squid & Chorizo risotto with saffron & lemon £7.50/£10.50

- Salmon & dill fishcakes – sautéed spinach & paprika hollandaise £12
- Pan roast fillet of sea bass – sautéed potatoes, peas, leeks & parsley - chive aioli £13.50
- “Caldeirada” fish stew - langoustines, tiger prawns, squid, clams & mussels £15
- Pan roast cornfed chicken breast – pistou vegetables & white wine jus £13
- Grilled Tuscan sausages – roast garlic mashed potatoes & red onion marmalade £10.50
- ‘Kofte’ Turkish lamb meatballs – cous cous, harissa, yoghurt & flat bread £12.50
- Grilled rib-eye steak – roast new potatoes, rocket & salsa verde £15.50

‘Dartmouth Sandwiches’

- (v) Mozzarella & slow roast tomatoes with pesto £8
- Grilled chicken & pancetta with avocado & tomato £8.50
- Marinated rump steak with onions, chilli & red wine £9

Sides £3

- Roast new potatoes with rosemary
- Roast garlic mashed potatoes
- Sautéed green beans garlic
- Rocket & parmesan salad

Desserts and Cheese

- Tiramisú £4.50
- Selection of Judes ice cream £4.50
- Pear & apple crumble with vanilla ice cream £4.50
- Donald’s chocolate & almond cake with cream £4.50
- French & British cheeses with pears, biscuits & toasts £6.50

The Dartmouth Castle
26 Glenthorne Road, Hammersmith, London, W6 0LS
Tel: - 020 8748 3614 Email: - Dartmouth.castle@btconnect.com

DINNER PARTY MENU

Galician chorizo & white bean soup with ham & paprika
(v) 'Bruschetta di pomodoro' – grilled 'pugliese' bread, vine tomatoes & basil
(v) Roast tomato & saffron risotto with wild rocket & parmesan

xXx

(v) Orecchiette with broccoli, red onions, chilli, garlic & thyme
Salmon & dill fishcakes - sautéed spinach & hollandaise
Pan roast chicken breast – roast sweet potato & white wine jus
Grilled Tuscan sausages – roast garlic mashed potatoes & red onion marmalade

xXx

A selection of English & French cheeses served with pears, biscuits & toasts
Donald's almond & chocolate cake with cream
A selection of Jude ice-creams

2 Courses £16.50, 3 Courses £20

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THURSDAY LUNCH SPECIAL

Caesar salad with parmesan croutons & grilled chicken

or

(v) Orecchiette with broccoli, red onions, chilli, garlic & thyme

or

Penne with Italian sausages, tomato, oregano & cream

served with a glass of either:

Domaine de St. Lannes, Colombard, Cotes de Gascogne, 2008, France

'Perfumed & attractive with zingy, balanced fruit on the palate... The St. Lannes would give many a Loire Sauvignon a run for its money.'

or

Calbuco, Cabernet/Merlot, Central Valley 2008, Chile

'Stonking Cabernet tempered by 20% Merlot. A soul-warming red of ripe blackcurrant flavour & supple tannins.'

for £7.50

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CANAPE LIST

Canapés Platters

You can order platters of canapés for your Drinks Party, with each platter costing £16. Each platter usually caters for 3 - 4 people. Below is a sample list of the canapés you could expect. If there are items on this list that you particularly like, please don't hesitate to let us know and we will ensure they feature on the night!

Canapés

- (v) Borlotti bean puree on crostini
- (v) 'Baba Ghannouj' - roast aubergine puree on crostini
- (v) Hummus – chickpea puree on cinnamon toast
- Roast butternut squash puree with morcilla & coriander on crostini

- Anchovy, tomato & oregano bruschetta
- (v) Black olive tapenade, rocket & feta bruschetta
- (v) Slow roast tomato pesto, artichoke & mozzarella bruschetta
- (v) Pesto, red pepper & parmesan bruschetta
- (v) Flat mushroom & goats' cheese bruschetta
- (v) 'Bruschetta di pomodoro' – tomato, basil & olive oil

- (v) Borek - spinach & soft cheese phyllo pastry parcels
- (v) Arancini – fried mozzarella & risotto dumplings
- (v) 'Pepperonata' – braised peppers with black olives & goat's cheese on crispy polenta

- 'Bagna Cauda' – raw mixed vegetables with garlic butter & anchovy dip
- 'Garum' – olive dip with raw broccoli, cauliflower, cucumber, carrot, celery & peppers
- (v) 'Patatas Bravas' – Spanish crispy potatoes in a spicy tomato sauce
- (v) 'Falafel' – Deep fried chickpea balls

- (v) Porcini & field mushroom frittata
- (v) Frittata with radicchio & shaved parmesan
- (v) Stuffed peppers with couscous & pine nuts
- (v) Tortilla al Salmorejo
- (v) Tortilla Espanola with baby spinach

- Roast chicken wings peri-peri
- Chicken liver puree on crostini
- Baked polenta with confit duck

- Tuna skewers with Moroccan spices & chermoula
- Grilled leg of lamb skewer with harissa & red onion
- Slow-cooked pork loin with tomato & chilli jam
- Braised pork ribs with bay, cloves & garlic
- Grilled Italian Sausages with salsa verde

- French & English cheeses with pear on walnut bread
- Tiramisu
- Chocolate & almond cake

BUFFET MENU

Canapés

- Anchovy, tomato & oregano bruschetta
- (v) Black olive tapenade, rocket & feta bruschetta
- (v) Slow roast tomato pesto, artichoke & mozzarella bruschetta
 - (v) Pesto, red pepper & parmesan bruschetta
 - (v) Flat mushroom & goats' cheese bruschetta
- (v) 'Bruschetta di pomodoro' – tomato, basil & olive oil

Starters

- (v) Roast tomato & goats' cheese tart – rocket & shaved Parmesan
 - (v) Porcini & field mushroom frittata
 - Grilled calamari with salsa verde
- Salad Nicoise – tomato, green bean & tuna salad with olives & cucumber
- Sautéed chorizo & potato with crispy pancetta & deep fried egg

Mains

- (v) 'Orrechiette alla peperonata' – roasted red & yellow peppers, garlic & chilli
 - Roast salmon fillet with a caper & mustard dressing
 - Chicken & prawn paella with chorizo & mushrooms
- 'Fabada Asturiana' – Spanish pork & white bean stew with tomatoes & paprika
 - Spicy lamb Kofte with harissa & tomato sauce
 - Moroccan lamb tagine

Sides

- New potatoes with tarragon aioli
 - Lemon & parsley rice
- Garden salad of mixed leaves, feta, olives & tomato
 - 'Tabbouleh' – parsley & burghul salad
 - 'Fattoush' – Lebanese toasted bread salad
- 'Patatas bravas' – Spanish potatoes in spicy tomato sauce
 - Caprice salad of mozzarella, tomato & basil
 - Roasted fennel & orange salad
 - Puy lentils with cumin & mint
 - Sautéed green beans in garlic

Pudding

- Cherry Clafoutis with vanilla cream
- Figs in honeyed syrup with greek yoghurt
- Mixed berry semi-freddo

Cheese

- French & English cheeses with pear or apple & walnut toast