DAINTON PARK

Starters

Winter Spiced Soup (VE, GFA)
Roasted parsnip, carrot and butternut squash, served with warm artisan bread & butter

Crispy Brie Bites (V, GFA)
Cranberry chutney and micro salad

Smoked Salmon & Prawn Cocktail (GF)
Baby gem lettuce, Marie Rose sauce and lemon

Ham Hock Terrine (GFA)
Piccalilli, toasted sourdough and dressed leaves

Mains

Roast Turkey (GF)
Roast potatoes, pigs in blankets, stuffing, seasonal vegetables, cranberry sauce and rich gravy

Slow-Braised Beef Featherblade (GF)
Roasted root vegetables, creamy garlic mash and rich red wine jus

Herb-Crusted Salmon (GF)
Horseradish herb crust, served with seasonal greens and herb butter potatoes

Vegan Wellington (VE, GFA)
Roasted winter vegetables and mushrooms wrapped in golden puff pastry, served with roast potatoes, seasonal vegetables and gravy

Dessert

Chocolate Orange Delice (V, GFA)
Orange crème fraîche and winter berries

Sticky Toffee Cheesecake (V)
Toffee sauce and honeycomb crumb

Christmas Pudding (VEA, GFA)
Brandy Sauce

Dainton Signature Roulade (V, GF)
Fresh cream and seasonal berries, finished with berry coulis and winter fruits