

# Christmas LUNCH MENU

## MAIN COURSE

### **Traditional Roast Turkey (GFA)**

*Roast potatoes, baby vegetables, sprouts with bacon, stuffing, cranberry sauce, and gravy*

### **Roasted Pork Tenderloin (GF)**

*Wrapped in prosciutto, served with parsnip mash and winter baby vegetables*

### **Pan Seared Salmon (GF)**

*With sweet potato mash and winter baby vegetables*

### **Rack of Lamb (GFA)**

*Herb crusted and roasted lamb on a bed of creamy garlic mash, accompanied by glazed baby carrots and tenderstem broccoli, finished with a rich red wine jus*

### **Chestnut Truffle Risotto (V, VEA)**

*Arborio rice in a creamy white wine sauce with mascarpone, parmesan, and chestnuts*

## DESSERT

### **Christmas Pudding (VE)**

*With brandy butter or custard*

### **Clementine Cheesecake (V)**

*Festive citrus and spice flavours*

### **Chocolate & Chestnut Yule Log (V)**

*With whipped cream and berries*

### **Dainton's Classic Raspberry Roulade (GF)**

*With a raspberry coulis*

### **Chocolate & Raspberry Truffle (VE)**

*With raspberry coulis*

### **Pornstar Martini Cheesecake (VE)**

*With passionfruit coulis*

## TEA or COFFEE TO FINISH

# £25 Per Person

Parties Over 10 require £10 deposit pp

V - Vegetarian VE - Vegan VEA - Vegan Available GF - Gluten Free GFA - Gluten Free Available

MENU SUBJECT TO CHANGE