

# CHRISTMAS PARTY NIGHT MENU

## TO START

### **Pork Belly (GF)**

*With seared scallop, chorizo, cauliflower purée, puréed carrots, micro herbs*

### **Classic Devon Prawn Cocktail (GF)**

*West Country prawns dressed in a lightly spiced Marie Rose sauce, on crisp lettuce with cucumber & celery*

### **Crusted Fried Brie (V, GFA)**

*Creamy brie with toasted crust, microgreens and a port wine-cranberry jus*

### **Festive Soup of the Day (VE, GFA)**

*With artisan bread*

## 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**

*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

# £35 per person

**A deposit of £10pp is required for parties over 10**