

# Christmas MENU

## TO START

Pork Belly (GF)

*Served with seared scallop, chorizo, cauliflower purée, puréed carrots, micro herbs*

Classic Devon Prawn Cocktail (GF)

*Locally sourced West Country prawns, dressed in a light 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 reduction.*

Festive Soup of the Day (VE, GFA)

*Served 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

*Served with sweet potato mash and winter baby vegetables*

Herb Crusted Roasted Rack of Lamb (GFA)

*Set 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 (V)

*Served with brandy butter or custard*

Chocolate & Chestnut Yule Log (V)

*With whipped cream and berries*

Clementine Cheesecake (V)

*Festive citrus and spice flavours*

Dainton's Classic Raspberry Roulade (GF)

*Finished with a Raspberry Coulis*

## TEA or COFFEE TO FINISH

V - Vegetarian

VE - Vegan

VEA - Vegan Available

GF - Gluten Free

GFA - Gluten Free Available

MENU SUBJECT TO CHANGE