

AT DAINTON PARK

To Start

Classic Leek & Potato Soup, with Watercress and Croutons
Chicken Liver Parfait served with Devon Chutney and a Leaf Salad
Dainton's Prawn Cocktail - North Atlantic Prawns in Thousand Island Dressing with Crisp Lettuce
Smoked Salmon with Celeraic Remoulade and Lemon Dressed Leaves
Grilled Goats Cheese on a Beetroot & Walnut Salad, drizzled with Sweet Balsamic Syrup
Broccoli and Devon Blue Cheese Soup, finished with Parsley Siplets

Main Course

Braised Steak in a Black Pepper Cream Sauce with Parsnip Crisps
Pan-Roasted Chicken Breast, Forestiere Sauce and Watercress
Pork Loin in a Brandy & Apricot Sauce with Game Chips
Poached Salmon with Buttered Spinach and a Lemon Cream Sauce
Turkey Escalope with a Leek & Roasted Onion Ragout and Parsnip Crisps
Classic Cod Mornay topped with a Herb Crust and Watercress

Dessert

Dainton's Famous Meringue Roulade with Clotted Cream
Warm Bramley Apple and Blackberry Crumble with Rich Custard
Rich Dark Chocolate & Orange Cheese Cake with Orange Syrup
Chilled Lemon Souffle with Mint
Banoffee Pie

Spiced Pear & Ginger Pudding with Vanilla Bean Ice Cream
Fresh Filtered Coffee and Mints £2.00 per person

3 Course Meal £23.95 per head • 2 Course Meal £21.95 per head

Please choose a set menu of one starter, main and dessert or choose 2 options for each course and ask your guests to pre-order.

Please don't hesitate to talk to us about any dietary requirements.

