

# Wedding Menu

AT D A I N T O N P A R K

## To Start

### Carrot Velouté

A rich, buttery, velvety smooth carrot soup finished with micro coriander and olive sippet



### Goats Cheese Mousse

Smooth goats cheese mousse with carrot salad, orange dressing and crisp olive bread



### Gravlax of Salmon

Cured Scottish salmon with dill and brandy, celeriac remoulade and lemon dressed leaves



### Garlic Mushrooms

Sauté button mushrooms in a rich, garlicky cream sauce finished with flatleaf parsley and salted croûtons



### Prawn Alabama

Shrimps coated in a horseradish, cucumber and brandy sauce, on mixed leaves with fresh lemon



### Tomato Soup

Classic rich creamy tomato soup, finished with basil oil and croûtons

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## Main Course

### Pan-Roasted Chicken Breast

Chicken breast wrapped in smoked bacon and served with sherry & thyme cream and game chips



### Roast Devonshire Sirloin of Beef

Served pink, with yorkshire pudding, watercress and smoked bacon & herb jus (+£1.50pp)



### Roast Leg of Lamb

Leg of local lamb with parsnip crisps and a rosemary, shallot & garlic sauce (+£1.50pp)



### Pork with Mustard

Slow-cooked Saltash pork loin in a mushroom and Dijon cream sauce



### Steamed Darne of Scottish Salmon

Boneless salmon with roasted cherryvine tomatoes, asparagus spears and hollandaise



All served with a fresh melange of vegetables and potatoes



### Dainton's Famous Carvery

Choose two meats from the Carvery and help yourself to a feast of vegetables

Topside of beef, salt roasted pork or butter roasted turkey supreme  
with all the trimmings

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## Dessert

### Lemon Crunch

A rich creamy lemon topping on a ginger biscuit base



### Sticky Toffee Pudding

Date and prune sponge with toffee sauce and clotted cream



### Pear Frangipan

Slow poached pears with jam and almond paste cooked in a sweet pastry case with crème anglaise



### Baileys Cheesecake

Baileys infused cream with chocolate creamcheese and a chocolate biscuit base



### Classic Crème Brulee

with a shortbread biscuit



### Raspberry Meringue Roulade

Dainton's renowned meringue roulade, rolled with cream and raspberries



### West Country Cheese Board

Devon blue, Cornish brie, Somerset cheddar, chutney and biscuits  
(+£4.50 extra course)

### And to finish your meal

Fresh filtered coffee and mints £1.85 per person

## £26.95 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