



DAINTON PARK

GOLF CLUB & RESTAURANT

Christmas Menu 2018

STARTER

Smoked Haddock Chowder

A rich creamy soup, with flakes of haddock, potatoes and leeks served with chef's corn bread *

Duck Liver & Orange Parfait

A smooth pate with hints of orange & thyme, served with brandy & orange chutney and Melba toast*

Goats Cheese & Spinach Bonbons

Goats cheese and spinach balls, deep fried till crisp and served with radish, walnuts, red onion marmalade, watercress and balsamic dressing

MAIN COURSE

Roast Devonshire Turkey Breast

Roasted potatoes, cranberry stuffing and 'pig in a blanket'***

Beef Bourguignon

Braised 8oz steak in a rich red wine jus with onions, smoked bacon, thyme and mushrooms. Served with roasted potatoes and finished with sweet parsnip crisps***

Pan Roasted Salmon

A darne of salmon topped with a mustard crust; served with new potatoes, a lightly minted pea broth and pea shoots**

Field Mushroom, Chestnut and Squash Wellington

Baked squash and mushrooms in a pancake then wrapped in puff pastry and served with red wine and tomato sauce

All served with vegetables

DESSERT

Traditional Christmas Pudding

Fruit based pudding steeped in brandy for 2 months, served with brandy sauce***

St. Clement's Treacle Tart

Oranges and lemons baked with breadcrumbs and treacle, served with clotted cream

The Christmas Gin Fizz

Raspberry and Prosecco jelly with a touch of mint served with Salcombe gin sorbet***

Chocolate, Caramel and Nut Cheesecake

A chocolate biscuit base, toffee and salted peanut centre and Sachertorte top

West Country Cheese Board

Devon blue, Cornish brie and Somerset cheddar served with a selection of biscuits & chutney*

TO FINISH

Fresh Filtered Coffee and Mint Chocolate Crisp

Lunch: £18.95

Evening: £22.95 (Mon - Thurs)

£25.95 (Fri - Sat)

* This dish can be created Gluten Free on request

**This dish can be created Dairy Free on request

***This dish can be created Gluten & Dairy Free on request