



# CARVERY MENU AT DAINTON PARK

## MAIN COURSE

Roast Topside of Beef served with Yorkshire Pudding,  
Horseradish Sauce,

Roast Loin Pork with Sage & Apricot Stuffing and Apple Sauce  
(GFA)

Vegan Strudel - puy lentil, roasted vegetables and chestnuts.

All above served with Roast Potatoes and Fresh Seasonal  
Vegetables (GFA)

## DESSERT

Millionaires Tarte with a Vanilla Chantilly and Salted  
Caramel

Latte Pannecotta with an Amaretto Biscuit and Coffee Cream  
(GFA)

Dainton's Classic Raspberry Roulade with Raspberry Coulis  
(GF)

Freshly Filtered Coffee or Tea with Mints

**2 COURSES £25pp**

(GFA)-Gluten Free Available (GF) - Gluten Free

