



Dunstall Park Christmas Menu 2025

To Start

PULLED HAM HOCK TERRINE

Sweet and sour onions served with redcurrant, port and orange dressing toasted and
toasted crostini

TOMATO, RED PEPPER AND OLIVE TERRINE

Finished with sweet and sour onions offered with a Beetroot Kimchi Balsamic glaze and
toasted crostini

For Main

ROASTED BREAST OF BRITISH TURKEY, stuffed with sage and onion farce served with
wrapped chipolata, roasted potato cake carrot spear and Brussel sprouts and roast
gravy

SWEET POTATO CHICKPEA AND SPINACH Thai red curry served with coconut rice and
warm garlic and coriander flat bread

For Dessert

A CHRISTMAS CHOCOLATE AND CHERRY CIGAR

Finished in a red chocolate shell with a biscuit base served with Kirsh cherry compote

CHOCOLATE BROWNIE TORTE vegan caramel sauce Kirsh cherry compote



Dunstall Park New Years Eve Menu 2025

To Start

SLOW COOKED FRENCH ONION SOUP With Gruyere Croute

HAM HOCK TERRINE Mustard Pickle mixed sweet leaves pea shoot salad toasted
crostini

CLASSIC PRAWN COCKTAIL Dressed prawns, rich cocktail sauce on a bed of crisp
lettuce Pancetta shard dusted with Paprika

TRIO OF SEASONAL MELON

WATERMELON GALIA AND CANTALOUPE topped with winter berry compote and
Coconut pineapple syrup

For Main

ROAST SIRLOIN OF BEEF Handmade Yorkshire pudding, shallot mash, buttered carrots
and confit cabbage red wine Jus

MAPLE GLAZED PORK LOIN Herb roasted new potatoes, buttered carrots and confit
cabbage Pale ale gravy

SEARED SALMON FILLET asparagus and charred tender stem broccoli roasted red
pepper Hollandaise sauce

SWEET POTATO SPINACH AND CHICKPEA BALTI Sticky coconut rice and warm garlic
naan bread

For Desert

CHOCOLATE TART Chantilly cream fresh raspberries and raspberry puree

BAKED VANILLA CHEESE CAKE Rum soaked raisins sultana's and chocolate soil

CHEESE BOARD A selection of classic cheeses celery, grapes, biscuits and chutney

MASCARPONE TIRAMISU Hazelnut chantilly cream honeycomb crumb

