



Christmas Menu

DAISY'S IN THE PARK

THREE COURSE SET MENU

£25.95 PER PERSON
3 COURSE SET MENU

28TH NOV - 21ST DEC
WED - SAT FROM 7PM

£10pp non refundable deposit required to confirm bookings
Pre order required two weeks prior to booking date

events@daisysinthe park.co.uk
daisysinthe park.co.uk



Christmas Menu

Three courses £25.95per person
Add a glass of prosecco for £4.00

STARTERS

Celeriac, toasted hazlenuts & truffle soup (VE) (GF) (N)

Crab bon bon, lobster & champagne sauce

Duck rilette with a hint of gin, served with melba toast, confit of cranberries (GF available)

Baked camembert with roasted whole garlic & toasted sourdough (V) (GF available)

MAINS

Norfolk turkey, red onion, sage & cranberry stuffing, roasted potatoes, pigs in blankets, Brussels sprouts, sweet roasted carrots & parsnips, rich gravy, cranberry sauce (GF)

Slow cooked beef short rib, dauphinoise potato, tender stem broccoli and red wine jus (GF available)

Pan fried salmon fillet, lobster arancini, tender stem broccoli, dauphinoise potatoes, champagne sauce

Quinoa, kale nut roast, red onion, sage & cranberry stuffing, roasted potatoes, Brussels sprouts, sweet roasted carrots & parsnips, rich gravy (VE)

PUDDINGS

Christmas pudding, brandy anglaise (VE) (GF available)

Mulled wine trifle

Chocolate & orange bread and butter pudding, honey ice cream

Vegan chocolate pots (lime, vanilla & chilli) (VE)

Cheese board served with crackers & chutney (V) (GF available)

VE - Vegan V - Vegetarian N - May contain nuts GF - Gluten Free

Please inform staff of any allergies, intolerances or other dietary requirements on your pre order as not all ingredients can be listed.

We use shared equipment in a busy kitchen so some dishes may not be suitable for those with severe allergies and we cannot guarantee the total absence of allergens within our dishes. If you have any questions or concerns please speak to the manager or supervisor on duty