

Dales Hotel
Christmas Day Lunch 2017

Arrival

Sherry & Canapés

To Start

Truffled Potato Soup

Brioche croutons, parsnip 'crisps', honey syrup

To Follow

Terrine of Lemon Sole and Smoked Salmon

Scottish langoustine, pickled quails egg, celeriac remoulade

Sorbet

Peach and Pink Champagne Sorbet

Main Course

Traditional Bronze Roast Turkey,

Roast Potatoes, Pigs in Blankets, Seasonal vegetables, sage and chestnut stuffing, cranberry & Bread sauce and Madeira jus

Or

Cannon of Local Lamb

Chive mash, cauliflower purée, charred Brussels sprouts and carrots, juniper and redcurrant jus

Or

Pan Roast Wild Bass

Lobster potato cake, baby vegetable bundle, pea purée, shallot butter sauce

Dessert

Steamed Christmas Pudding

Orange and ginger ice cream, brandy sauce, cherry compote

Or

Rosewater Crème Brûlée

Pistachio brittle, meadowsweet ice cream, poppy seed shortbread

Or

Dark Chocolate and Mint Torte

White chocolate ganache, mint gel, chocolate croquant, lychee sorbet

Or

Norfolk and British Cheese Board

Apricot chutney, celery, grapes and homemade biscuits

To Finish

Coffee and Petit Fours

£82.00 per person

Vegetarian menu also available

Please note menu correct at time of printing but subject to changes due to market forces