

Dales Hotel
Christmas Day Lunch 2018

Vegetarian Option

Arrival

Sherry & Canapés

To Start

Wild Mushroom and Truffle Soup
Brioche croutons, parmesan crisp

To Follow

Roasted Beetroot and Red Onion Tarte Tatin
Seared Feta cheese, sunflower and thyme dressing

Sorbet

Blackcurrant and Pink Champagne Sorbet

Main Course

Roulade of Butternut Squash and Quinoa
Toasted fregola and Mediterranean vegetable salad, roasted cauliflower, rosemary butter sauce

Dessert

Steamed Christmas Pudding
Orange and ginger ice cream, brandy sauce, cherry compote
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Vanilla Bean Crème Brûlée
Pistachio brittle, poppy seed shortbread
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Dark Chocolate Torte
White chocolate ganache, pineapple gel, chocolate croquant, mint sorbet
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Norfolk and British Cheese Board
Apricot chutney, celery, grapes and homemade biscuits

To Finish

Coffee and Petit Fours

£89.00 per person

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