

Dales Hotel
Christmas Day Lunch 2018

Arrival

Sherry & Canapés

To Start

Wild Mushroom and Truffle Soup

Brioche croutons, parmesan crisp

To Follow

Ballotine of Smoked and Poached Salmon

Local crab rilette, pickled vegetables, passion fruit gel, chive oil

Sorbet

Blackcurrant 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

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Roast Local Fillet of Beef

Dauphinoise potato, cauliflower roasted and purée, vegetable bundle truffle and redcurrant jus

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Pan Roast Wild Halibut

Savoury potato, broth of lobster, peas and asparagus, caper pesto

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

Vegetarian menu also available

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