

Dales Hotel
New Years Eve Dinner 2017

Vegetarian Option

Arrival

Sherry & Canapés

To Start

Truffled Potato Soup

Brioche croutons, parsnip 'crisps', honey syrup

To Follow

Roasted Celeriac Panna Cotta

Candied walnuts, pickled baby beets, pain d'epice, tarragon dressing

Sorbet

Peach and Pink Champagne Sorbet

Main Course

Butternut squash, Sage Derby and Leek Strudel

Wild mushroom fregola, smoked and roasted cauliflower and puree, chive butter sauce

Dessert

Assiette of Chocolate

(Torte, Brulee, Pana Cotta, Chocolate ice Cream and Smoothie)

Or

Norfolk and British Cheese Board

Apricot chutney, celery, grapes and homemade biscuits

To Finish

Coffee and Petit Fours

£76.00 per person

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