

Dales Hotel
New Years Eve Dinner 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

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

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

Vegetarian menu also available

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