

Dales Hotel
New Years Eve Dinner 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

Roast Local Fillet of Beef
Dauphinoise potato, cauliflower roasted and purée, vegetable bundle
truffle and redcurrant jus

Or

Pan Roast Wild Halibut
Savory potato, broth of lobster, peas and asparagus, caper pesto

Dessert

Assiette of Chocolate
(Torte, Brûlée, Panna 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

£75.00 per person

Vegetarian menu also available

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