



Dales Hotel Mothers Day Lunch
Sunday 26th March 2017

Starters

Roasted Mediterranean Soup

Parmesan straw, chunky basil pesto

'Crispy' Goats Cheese in Filo

Pickled beetroot and grape salad, honey and apple dressing

Terrine of Ham Hock and Pea

Spice apple chutney, sauce piccalilli, toasted ciabatta

Parfait of Duck Liver Pate

Orange salad and gel, toasted brioche

Salad of Smoked Salmon and Prawn

Charred cucumber, quails egg and capers, lemon dressing

Smoked Haddock and Potato Croquette

Veloute of leek, crabmeat and chives, poached egg, herb oil

Main Course

Roast Local Sirloin of Beef

Roast potatoes, Yorkshire pudding, seasonal vegetables, pan gravy

Roast Local Cockerel

Apricot and citrus farce, fondant potatoes, bundle of vegetables, confit shallot, redcurrant jus

Braised Shoulder of Lamb

Daulphinoise potato, kale, fine bean bundle, carrot puree, thyme jus

Supreme of Salmon

Buttered baby potatoes and peas, roasted fennel, tomato and chive cream sauce

Baked Loin of Cod

Spring onion crushed potato, wilted greens, sauce vierge

Baked Spiced Butternut Squash and Sweet Potato Pastry

Curried creamed spinach and chick peas, mango and coriander salad



Desserts

Sticky Date Pudding

Toffee custard, Chantilly cream

Lemon and Passion Fruit Posset

Mango compote, coconut shortbread

Delice of Black Forest Gateaux

Caramelised chocolate gel, kirsch cherries, mint syrup

White Chocolate and Macadamia Nut Blondie

Toffee gel, sauce anglaise

Berry Mess Sundae

Compote of mixed berries, vanilla ice cream, Chantilly cream, crushed meringue, berry sauce

Mango Jelly

Passion fruit sorbet, mango salsa

Norfolk and British Isle Cheese Board

Homemade chutney, celery, grapes and homemade crackers

To Finish

Coffee and Petit Fours

4 Course Lunch £24.95 per person

Child Options Available for under 12's

Includes

Gift for all Mums

*Please note menu correct at time of publishing
but may be subject to changes due to market forces*