



Dales Hotel

Fathers Day Lunch Menu

Sunday 18th June 2017

Starters

Velouté of Broccoli Soup
Stilton beignets, toasted almonds

BBQ Rasher of Pork Belly
Pineapple concasse, chilli and spring onions, tarragon mayonnaise

Smoked Chicken and Duck Presse
Red onion and grape chutney, apple salad and gel, toasted onion slice

Salad of Prawn Cocktail
Buttered wholemeal bread, marie rose sauce

Terrine of Seafood
Quails egg, potato and chive salad, charred cucumber, dill and lemon dressing

Roasted Red Pepper and Tomato Pana Cotta
Halloumi cheese, pickled baby beetroot, grape and, honey dressing

Mains

Roast Local Sirloin of Beef,
Roast potatoes, Yorkshire pudding, pancetta and vegetable bundle, pan gravy

Roasted Leg of Lamb
Apricot, orange and mint stuffing, daulphinoise potatoes, bundle of vegetables, rosemary jus

Breast of Local Chicken
Bacon and garlic farce, sprouting broccoli, roasted carrot, smoked mashed potato, red wine jus

Pan Fried Fillet of Sea Trout
Lemon and potato cake, local asparagus, fennel puree, brown shrimp butter sauce

Roulade of Butternut Squash, Quinoa and Cheddar
Roasted red onion and asparagus salad, parmentier potatoes, wild mushroom butter sauce



Desserts

Warm Pear and Almond Tart
Caramel ice cream, sauce anglaise

Belgium Chocolate Brownie Torte
Chocolate ganache, raspberry sorbet and sauce

Vanilla Bean Crème Bruleé
Poppy seed shortbread

Orange and Lemon Cheesecake
Pink grapefruit compote, hazelnut tuile, mint syrup

Banoffee Sundae
Banana slices and ice cream, toffee sponge and sauce,
Chantilly cream, fudge and toasted almonds

Lime and Tequila Jelly
Mint sorbet, salted biscuit tuille

Norfolk and British Cheeses
Apple and grape chutney, celery, grapes and
homemade biscuits

TO FINISH

Freshly brewed Coffee
Pettit Fours