



Dales Hotel Fathers Day Lunch Menu

Sunday 17th June 2018

Starters

Velouté of Garden Peas

Flaked ham, croutons

Black Pudding 'Scotch Egg'

Piccalilli garnish, tarragon mayonnaise

Smoked Chicken and Duck Presse

Red onion and grape chutney, apple salad and gel, toasted onion slice

Tian of Prawn Cocktail and Cromer Crab

Buttered wholemeal bread, Marie Rose sauce

Breaded Smoked Haddock Fishcake

Mashed peas, cream tartare sauce, kale

Ragout of Wild Mushrooms and Asparagus

Soft poached egg, parmesan and pinenut salad

Mains

Roast Local Sirloin of Beef

Roast potatoes, Yorkshire pudding, seasonal vegetables, pan gravy

Roast Local Cockerel

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

Braised Rilette of Lamb and Cutlet

Dauphinoise potato, kale, fine bean bundle, carrot purée, thyme jus

Fillet of Bream

Lemon and potato cake, local asparagus, fennel purée, brown shrimp butter sauce

Supreme of Salmon

Spring onion crushed potato, wilted greens, sauce vierge

Open Tartlet of Butternut Squash, Beetroot and Feta Cheese

Roasted roots and pinenuts, dauphinoise potato, honey dressing

Desserts

Sticky Date Pudding

Toffee custard, Chantilly cream

Lemon and Passion Fruit Posset

Mango and pineapple salsa, coconut shortbread

Delice of Salted Caramel and Chocolate Torte

Caramelised chocolate gel, mint syrup, praline ice cream

Berry Yoghurt Panna Cotta

Fresh berries and sauce, almond brittle, meringue

Banoffee Sundae

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

Apple and Champagne Jelly

Blackcurrant sorbet, apple concasse and crisp

Norfolk and British Cheeses

Apple and grape chutney, celery, grapes and homemade biscuits

To Finish

Freshly brewed Coffee

Pettit Fours