



Dales Hotel Easter Lunch Menu
Sunday 16th April 2017

To Start

Veloute of Broccoli

Crumbled stilton, toasted almonds

Terrine of Duck Liver Parfait

Apple and orange salad, Red onion and fig chutney, toasted brioche

Pave of Pork Belly

Black pudding scotch egg, apple puree and salad

Warm Smoked Mackerel and Potato Fishcake

Spring onion, pea and fennel stew, tomato and chive butter sauce

Halloumi and Mediterranean Stack

Aubergine caviar, coriander and red onion salad, chunky pesto

Tian of Prawns and Smoked Salmon

Gem lettuce and cucumber, lemon and herb emulsion, wholemeal bread

Main Course

Roast Local Sirloin of Beef,

Roast potatoes, Yorkshire pudding, seasonal vegetables, pan gravy

Honey Roasted Leg of Lamb

Apricot, pinenut and mint stuffing, daulphinoise potatoes, bundle of vegetables, rosemary jus

Ballontine of Norfolk Chicken

Chive and garlic farce, fondant potato, root vegetables, bourgignone sauce

Pan Fried Fillet of Rock Bass

Crushed potato, wilted greens, wild mushrooms, chive, cockle and lemon butter sauce

Locally Smoked Haddock 'Rarebit'

Spring onion mash, poached hens egg, grilled tomato, pea sauce

Lightly Spiced Red Pepper, Potato and Butternut Squash Tart

Quinoa, bean and feta cheese salad



Dessert

Tartlet of Toffee Apple and Sultana Crumble
Vanilla ice cream, toffee custard

White Chocolate Crème Brulee
Fresh raspberries, poppy seed shortbread

Belgium Chocolate and Hazelnut Torte
Cherry sorbet, chocolate sauce, tuille biscuit

Mango and Lime 'Posset'
Passion fruit sauce, coconut and lime cookie

Rocky Road Sundae
Brownie pieces, marshmallows, chocolate sauce, vanilla Ice cream, whipped cream and maltesers

To Finish

Coffee and Petit Fours

4 Courses Lunch £24.95 Per Person

3 Course Childs Lunch also available
(children under 12)

Includes

Gift for all Children

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