



Dales Hotel
Festive Menu 2017

Starters

Wild Mushroom and Truffle Soup

Herb oil, croutons

Smoked Mackerel Fishcake

Sweet potato purée, mashed peas, herb oil, crisp pancetta

Salad of Roasted Figs and Beetroot

Goats cheese bon bon, balsamic jelly, pain d'épice, tarragon mayonnaise

Tian of Salmon and Prawns

Pickled cucumber, lemon, radish salad, caper dressing

Presse of Chicken, Apricot and Pancetta

Piccalilli gel, soured wild mushrooms, toasted onion bread

Mains

Traditional Bronze Roast Turkey,

Sage and chestnut stuffing, pigs in blanket, roast potatoes, Madeira jus

Braised Daube of Beef

Garlic mash, parsley carrots, bean bundle, tomato and shallot jus

Trio of Swannington Farm Pork

(fillet, belly, cheek)

Fondant potato, red cabbage purée, roasted carrot, cider jus

Fillet Loin of Cod

Crushed potato, buttered cabbage and leeks, smoked salmon and chive sauce

Supreme of Rock Bass

Pearl barley and brown crab risotto, samphire, sauce veirge

Roulade of Roasted Pepper, Cauliflower and Chick Pea

Curried potato and spinach stew, aubergine caviar, coriander pesto

Dessert

Christmas Pudding

Cranberry compote, Clotted cream, Brandy sauce

Forest Berry Cheesecake

White chocolate gel, berry sauce, crumbled meringue

Salted Caramel and Chocolate Tart

Chocolate ganache, cherry gel and cherry sorbet

Vanilla and Coconut Bavaois

Passion fruit and pineapple salsa, mango and lime foam, coconut tuile

Rocky Road Sundae

Brownie pieces, marshmallows, chocolate sauce, vanilla ice cream, whipped cream and maltesers

Orange and Anise Jelly

Pink Champagne sorbet, frozen frosted raspberries

Norfolk and British Cheeses

Apple and grape chutney, celery, grapes and homemade biscuits

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