

Dales Hotel **New Years Day Lunch 2018**

To Start

Velouté 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 and apple patties, beetroot purée, piccalilli gel

Warm Smoked Mackerel and Potato Fishcake

Spring onion, pea and fennel stew, tomato and chive salsa

Halloumi and Mediterranean Stack

Aubergine caviar, coriander and red onion salad, chunky pesto

Tian of Prawns and Poached Salmon

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

Mains

Roast Local Sirloin of Beef

Roast potatoes, Yorkshire pudding, seasonal vegetables, pan gravy

Honey Roasted Leg of Lamb

Apricot, pinenut and mint stuffing, dauphinoise potato,
bundle of vegetables, rosemary jus

Confit Leg of Duck

Fondant potato, root vegetables, Bourguignon 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

Desserts

Tartlet of Toffee Apple and Sultana Crumble

Vanilla ice cream, toffee custard

White Chocolate Crème Brûlée

Fresh raspberries, poppy seed shortbread

Belgium Chocolate and Hazelnut Torte

Cherry sorbet, chocolate sauce, tuile 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

Raspberry Jelly

Pink Champagne sorbet, frozen frosted raspberries

Norfolk and British Cheeses

Apple and grape chutney, celery, grapes and homemade biscuits