

# **Dales Hotel** **New Years Day Lunch 2019**

## **To Start**

### **Pearl Barley and Winter Vegetable Soup**

Shredded beef and course pesto

### **Toasted Walnut and Raisin Slice**

Onion marmalade, pear and Taleggio Cheese, beetroot, rockette and pine nut salad

### **Terrine of Chicken and Pancetta**

Piccalilli garnish, purée of apple and salad, toasted onion bread

### **Fillet of Smoked Mackerel**

Pea gel, red cabbage slaw, caviar and dill emulsion

### **Prawn and Smoked Salmon Cocktail**

Cocktail sauce, buttered brown bread

## **Mains**

### **Roast Local Sirloin of Beef,**

Roast potatoes, Yorkshire pudding, seasonal vegetables, pan gravy

### **Roast Leg of Norfolk Lamb,**

Apricot and rosemary stuffing, roast potatoes, seasonal vegetables, red wine jus

### **Confit Leg of Duck**

Fondant potato, root vegetables, Bourguignon sauce

### **Poached Supreme of Salmon**

Crushed potato, wilted greens, mussel and chive cream sauce

### **Grilled Fillet of Smoked Haddock**

Parsley mashed potato, ragout of peas and gem lettuce, roasted cherry tomatoes

### **Risotto of Wild Mushroom and Fregola**

Roasted red onion and artichoke, truffle oil froth

## **Desserts**

### **Sticky Toffee Pudding**

Butterscotch sauce, clotted cream ice cream

### **Poached Rhubarb and Apple Cranachan**

Toasted granola, Chantilly cream, whisky, crushed shortbread biscuit

### **Delice of Chocolate Brownie**

Praline ice cream, chocolate ganache, homemade honeycomb

### **Citrus 'Posset'**

Fresh berries, shortbread biscuit

### **Black Forest Brownie Sundae**

Compote of Kirsch cherries and syrup, cherry ice cream, Chantilly cream, brownie pieces, chocolate sauce

### **Peach and Orange Jelly**

Pink Champagne sorbet, almond brittle

### **Norfolk and British Cheeses**

(Blue Stilton, Norfolk Dapple, Somerset Brie)

Fruit chutney, celery, grapes and biscuits

Menu correct at time of printing but subject to changed due to market forces