

Dales Hotel Boxing Day Lunch 2018

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