

**Dales Hotel**  
**New Years Eve Dinner 2018**

**Vegetarian Option**

*Arrival*

**Sherry & Canapés**

*To Start*

**Wild Mushroom and Truffle Soup**  
Brioche croutons, parmesan crisp

*To Follow*

**Roasted Beetroot and Red Onion Tarte Tatin**  
Seared Feta cheese, sunflower and thyme dressing

*Sorbet*

**Blackcurrant and Pink Champagne Sorbet**

*Main Course*

**Roulade of Butternut Squash and Quinoa**  
Toasted fregola and Mediterranean vegetable salad, roasted cauliflower,  
rosemary butter sauce

*Dessert*

**Assiette of Chocolate**  
(Torte, Brûlée, Panna Cotta, Chocolate ice cream and Smoothie)

*or*

**Norfolk and British Cheese Board**  
Apricot chutney, celery, grapes and homemade biscuits

*To Finish*

**Coffee and Petit Fours**  
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**£75.00 per person**

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