

Dales Country House Hotel
Christmas Day Lunch 2022

Arrival

Sherry & Canapés

To Start

Cream of Cauliflower Soup
Cheese straw

Followed By

Charred Fillet of Mackerel

Salad of fine beans and radish, watercress and caper cream, citrus dressing, horseradish crisps

Sorbet

Blackcurrant and Champagne Sorbet

Main Course

Choice of

Traditional Bronze Roast Turkey

Roast potatoes, pigs in blankets, seasonal vegetables, sage and chestnut stuffing, cranberry and bread sauce and Madeira jus

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Braised Shoulder of Local Lamb

Rosemary and parmesan crumb, fondant potato, roasted shallot, mashed peas, redcurrant jus

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Steamed Supreme of Salmon

Seafood ravioli, herbed mashed potato, vegetable ribbons, caviar and Champagne sauce

Dessert

Choice of

Steamed Christmas Pudding

Clotted cream ice cream, red berry compote, brandy sauce

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Vanilla and Rhubarb Cheesecake

Apple gel, sauce Anglaise, stem ginger and rhubarb salsa

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Belgium Chocolate Torte

Orange ice cream and sauce, chestnut purée, popping candy

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Norfolk and British Cheese Board

Apricot chutney, celery, grapes and biscuits

To Finish

Coffee and Petit Fours

£96.00 per person

Children under 12 years old £69.00

Vegetarian menu available, any other dietary requirements can be catered for on request.

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

