

Dales Country House Hotel
Christmas Day Lunch 2022
Vegetarian Option

Arrival

Sherry & Canapés

To Start

Cream of Cauliflower Soup
Cheese straw

Followed By

Rich Burgundy Poached Egg
Toasted brioche, wild mushroom salad, Sage Derby and honey mustard dressing

Sorbet

Blackcurrant and Champagne Sorbet

Main Course

Roast Lentil, Vegetable and Nut Loaf
Sauté potatoes, broccoli purée, roasted carrots, thyme and shallot gravy

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
**

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

Dietary requirements can be catered for on request.

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

