

**Dales Country House Hotel**  
**New Years Eve Dinner 2022**  
**Vegetarian Option**

**Arrival**

**Bubbly and Homemade 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**

**Filo Strudel of Curried Chickpeas, Okra and Spinach**  
Mango and cucumber salsa, sweet potato mash, seared spring onions

**Dessert**

*Choice of*

**Assiette of Chocolate**

Ginger & chocolate sponge, white chocolate brûlée, chocolate and raspberry tart,  
chocolate smoothie, chocolate and mint ice cream,  
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**Norfolk and British Cheese Board**

Apricot chutney, celery, grapes and homemade biscuits

**To Finish**

**Coffee and Seasonal Petit Fours**

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**£80.00 per person**

**Children's price available on request**

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