

**Dales Country House Hotel**  
**New Years Day Lunch 2022**

**To Start**

**Pearl Barley and Winter Vegetable Soup**

Parsley cream, croutons

**Fan of Galia Melon**

Crumbled goats cheese, pickled grapes, honey and pine nut dressing

**Norfolk Game Pressé**

Watercress, walnut and raisin salad, sherry dressing, toasted onion bread

**'Crispy' Goujons of Lemon Sole**

Mashed minted peas, lemon and chive mayonnaise

**Prawn and Crab Cocktail**

Marie Rose sauce, baby gem, buttered brown bread

**Mains**

**Roast Local Sirloin of Beef,**

Roast potatoes, Yorkshire pudding, seasonal vegetables, pan gravy

**Roast Duo of Bird (Duck and Chicken)**

Onion, citrus and sage stuffing, roast potatoes, seasonal vegetables, pan gravy

**Slow Cooked Belly of Pork**

Chive mash, parsley carrots, bundle of fine beans, cider jus

**Pan Fried Fillet of Bream**

Crushed potato, buttered baby gems, cucumber and lemon butter sauce

**Grilled Fillet of Smoked Haddock**

Parsley mashed potato, confit tomato, chive sauce

**Spiced Chick Peas, Spinach and Portobello Mushrooms**

Baked cous cous stuffed aubergine, ragu of tomato, coriander butter sauce

**Desserts**

**Sticky Date Pudding**

Butterscotch sauce, clotted cream ice cream

**Glazed Lemon Tart**

Berry mess cream, dehydrated raspberries and sauce

**Dark Chocolate Delice**

Kirsh cherry compote, cherry ice cream

**Roulade of Toffee and Pecan Meringue**

Sauce Anglaise, berry cream

**After Eight Sundae**

After Eight mints, mint syrup and chocolate sauce, Chantilly cream, vanilla ice cream, mini marshmallows

**Mango Jelly**

Coconut sorbet, chunky kiwi and pineapple salsa

**Norfolk and British Isle Cheeses**

Fruit chutney, celery, grapes and biscuits

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*Menu correct at time of printing but subject to changes due to market forces  
Fish may contain small bones*

*£28.95 per person*

*Children under 12 years old £18.95 per child*