

Dales Christmas Party

MENU

2 courses £29.95 per person 3 courses £34.95 per person

STARTERS

French Style Onion Soup (V) (GF available)
Gruyere cheese croute

Terrine of Chicken & Duck Liver Parfait (GF available)
Red onion Chutney, orange puree, toasted brioche

Smoked Mackerel Fishcake
Pease pudding, caper salsa, bacon crumb

Tart of Red Onion Marmalade, Apple & Stilton Cheese (V)
Apple salad, candied walnuts, honey dressing

Tian of Smoked Salmon, Prawns & Avocado (GF)
Cucumber and radish salad, caviar dressing

MAIN COURSE

Traditional Bronze Roast Turkey (GF available)
Sage and chestnut stuffing, pigs in blanket, roast potatoes, Madeira jus

Twice-Cooked Shoulder of Lamb (GF)
Parsley baby potatoes, buttered cabbage and carrots, roasted shallots, braising sauce

Braised 'OSSO BUCCO' of Pork (GF)
Heritage beetroot risotto, cavolo nero, roasted carrot, port sauce

Pan Fried Fillet of Sea Bass (GF)
Crushed potato, wilted greens, citrus and dill cream sauce

Herb Crusted Sea Trout (GF available)
Roasted fennel, chowder of mussel, prawns and smoked haddock

Baked Wild Mushroom & Spinach Wellington (v) (ve available)
Chive mash, roasted parsnips, kale, butternut squash puree, thyme gravy

DESSERT

Christmas Pudding (GF available)
Cranberry compote, Clotted cream, Brandy sauce

Rice Pudding Crème Brulee (GF available)
White chocolate and raspberry cookie

Belgium Chocolate & Orange Torte (GF) (ve available)
Chocolate ganache, orange gel, stem ginger ice cream

Warm Apple Bakewell Tart
Almond ice cream, vanilla custard

Rocky Road Sundae
Brownie pieces, marshmallows, chocolate sauce, vanilla Ice cream, whipped cream and Maltesers

Rhubarb Jelly (VE) (GF)
Champagne sorbet, cotton candy

Norfolk & British Cheeses (GF available)
(Blue Stilton, Norfolk Dapple, Somerset Brie)
Fruit chutney, celery, grapes and biscuits

COFFEE & PETIT FOURS TO FINISH

Other dietary requirements can be catered for upon request.
Please note menu correct at time of printing but subject to changes due to market forces