



Dales Hotel
Festive Menu 2017

Starters

Roasted Sweet Potato and Pancetta Soup

Brioche croutons, chive crème fraîche

Terrine of Duck and Chicken Liver Parfait

Orange gel, red onion marmalade, toasted ciabatta

Twice Baked Blue Cheese and Walnut Souffle

Apple purée, beetroot salad, grape chutney

Goujons of Plaice

Cucumber, red radish and spring onion salad, sauce remoulade

Scottish Poached Salmon and Prawn Cocktail

Marie Rose sauce, buttered brown bread

Mains

Traditional Bronze Roast Turkey,

Sage and chestnut stuffing, pigs in blanket, roast potatoes, Madeira jus

Braised Peppered Short-rib of Beef

Spring onion mash, parsley carrots, tenderstem broccoli, red wine jus

Confit Rashers of Belly Pork

Cassoulet of chorizo and butter beans, roasted carrots, apple compote, jus

Baked Supreme of Sea Trout

Braised peas, bacon and lentils, savory potato

Fillet of Smoked Haddock

Chive mash, buttered leeks, soft poached egg, sauce hollandaise

Roulade of Curried Roasted Pepper, Cauliflower and Chick Pea

Potato and spinach dahl, smoked aubergine caviar, chunky mango and coriander salsa

Dessert

Christmas Pudding

Cranberry compote, Brandy sauce

Black Forest Delice

Kirsch cherries, chocolate gel, berry macaroon

Coconut and Rum Panna Cotta

Coconut ice cream, mango and passion fruit salsa

Blackcurrant and Granola Roulade

Sauce anglaise, fresh berries

After Eight's Sundae

Chunky after eight's pieces, Chantilly cream, vanilla ice cream, chocolate sauce and mint syrup, mini marshmallows

Strawberry and Mint Jelly

Champagne Sorbet

Norfolk and British Cheeses

(Blue Stilton, Norfolk Dapple, Somerset Brie)
Fruit chutney, celery, grapes and biscuits