



Dales Hotel
Festive Menu 2018

Starters

Sweet Potato and Goats Cheese Soup
Herb oil, croutons (V)

Smoked Haddock and Potato Hashcake
Pea cream sauce, poached hen's egg

Tart of Roasted Beetroot and Red Onion Tatin
Pine nut salad, orange gel, balsamic reduction (V)

Tian of Salmon and Prawns
Compressed cucumber, radish and caper salad, lemon emulsion

Presse of Confit Duck and Chicken
Piccalilli puree, fig chutney, apple sauce

Mains

Traditional Bronze Roast Norfolk Turkey
Roast potatoes, sage & chestnut stuffing, pigs in blanket, Madeira jus

Tenderloin of Pork
Garlic and chive mash, roasted roots, bean bundle, honey & mustard sauce

Braised Rilette of Beef
Celeriac dauphinoise, carrot puree, roasted beetroot, broccoli, red wine jus

Supreme of Salmon
Braised puy lentil, peas and pancetta, savoury potato

Fillet of Seabass
Potato cake, confit fennel, mashed peas, prawn sauce

Lightly Spiced Vegetable and Nut Loaf
Fig chutney, kale & potato, baba ganoush, coriander pesto, sauce curry (V)

All served with Seasonal Vegetables

Dessert

Christmas Pudding
Cranberry compote, clotted cream, brandy sauce

Cappuccino Cheesecake
Sauce Anglaise, toasted marshmallow, biscotti crumb

Delice of Salted Caramel and Chocolate Torte
Caramelized white chocolate sauce, almond brittle, salted popcorn

Vanilla and Yoghurt Panna Cotta
Marinated mixed berries, mint syrup, berry gel, brioche croutons

Ferrero Rocher Sundae
Sugared hazelnuts, wafers, praline, vanilla ice cream,
Chantilly cream and Ferro Rocher

Ginger Ale and Cranberry Jelly
Blood Orange Sorbet

Norfolk and British Cheese Board

To Finish

Coffee and Mints

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