



The Dales Hotel
2018 Valentine Menu

Canapé

Starters

Roasted Sweet Potato and Ginger Soup

Herbed croutons, coriander crème fraîche

Assiette of Cured Meats, Olives and Red Pepper Arrancinis

Grape and fruit chutney, pine nut and rockette salad

Galette of Vine Tomatoes and Dolcelatte Cheese

Olive salad, sticky onion marmalade, honey and walnut dressing

Tian of Prawns and Smoked Trout

Pickled cucumber and fennel, cocktail sauce

Seared Scallops and Pork Belly (£5 supplement)

Black pudding purée, apple concasse, veal reduction, lemon gel

Main Course

Duo of Local Lamb

(braised Shoulder and lamb cutlet)

Spring onion mashed potato, sticky red cabbage puree, roasted root vegetables, apple sauce

Tornado of Local Beef (supplement of £8)

Dauphinoise potato, mushroom farce, soused baby vegetables, shallot, red wine jus

Pan fried Fillet of Bream

Smoked haddock and potato cake, parsley carrots and leeks, prawn and dill sauce

Red Wine Poached Breast of Chicken

Fondant potato, buttered cabbage, roasted carrot, Bourguignon garnish

Roulade of Curried Cauliflower and Chick peas

Aubergine caviar, coriander, almond and sultana cous cous

Dessert

Assiette of Chocolate (£5 supplement)

(sponge, smoothie, torte, brûlée, ice cream)

Rhubarb and Almond Pudding

Golden syrup custard, vanilla bean ice cream

Lemon Delice

Toasted crushed meringue, berry sauce and compote, mint syrup

Coffee and Chocolate Torte

White chocolate ganache, praline ice cream, coffee syrup

Coconut and Malibu Jelly

Kiwi sorbet, coconut straw

Black Forest Brownie Sundae

Compote of Kirsch cherries, cherry ice cream, Chantilly cream, brownie pieces, chocolate sauce

To Finish

Coffee and Truffles



This is correct at time of printing but may be changed due to market forces.

If you are concerned about the presence of allergens in our foods?

Please ask for more information about dish ingredients.

Fish dishes may contain small bones