



Dale Hill

Wine & Dine Evening

Friday 17th May 2019

Starter

Set Spring pea crème
Quail egg, ham croquette, fresh peas, ham jelly, Pata negra crisp, pea shoots
(Dairy, gluten, eggs)

Fish Course

Roasted scallops with pasta of olive oil, soy sprouts, artichoke, celeriac and pennywort
(Shellfish, soy, dairy)

Main Course

Roast Sirloin of Dexter beef
Beef on toast, smoked pomme Anna, charred broccoli, broccoli-lemon puree, radish, pan juices
(Dairy, gluten)

Dessert

Gariguettes strawberries
Mara de Bois pannacotta, pastilles, berry cloud, sorbet, poached strawberries
(Dairy)

Cheese course

Waterloo cheese with apple salad and parmesan cheese straws
(Dairy, gluten, eggs)

Coffee and petit fours

Do let us know if you have a specific allergy or dietary requirement.

