



Dale Hill
Hotel | Golf | Events

TASTING MENU

AMUSE BOUCHE

Crispy Potato Rosti & Truffle Dip (E)

FROM THE FOREST

Wild Mushroom & Parmesan Veloute
(D, SD)

FROM THE OCEAN

South Coast Crab Ravioli, Caviar,
Beurre Blanc and Citrus Oil
(Crustacean, G, D, E)

FROM THE LAND

Confit Duck Leg, Sweet Potato Fondant,
Spring Onion & Honey Glazed Baby Carrots
with Plum & Red Wine Jus (Sd)

A SWEET ESCAPE

Set Spiced Pumpkin Mousse Cake,
Brandy Snap & Raspberry Sorbet
(G, D, E, Sd)

WINE & DINE