

Mother's Day MENU



Dale Hill
Hotel | Golf | Events

STARTER

Spring Pea & Roasted Courgette Soup (G)
Smoked Burrata, Heritage Tomato Salad & Balsamic Glaze (D)

Lightly Cured Mackerel, Compressed Cucumber, Caviar &
Horseradish Mayo (F,E)

Ham Hock Terrine, Apple Gel & Toasted Brioche (Mu,G)

MAIN

Slow Cooked Lamb Shoulder (E,D,G,Sd)
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine
Jus

Roasted Chicken Supreme (E,D,G,Sd)
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine
Jus

Pan Fried Wild Salmon Fillet (F,D)
Creamy Mash, Romanesco & Citrus Beurre Blanc

Flamed Cauliflower (Se,N)
Hummus, Toasted Almonds, Pumpkin Seeds, Pomegranate & Tahini
Dressing

DESSERT

Lemon Posset with Fresh Berries
Apple & Rhubarb Crumble served with Custard

Dark Chocolate Tarte & Chantilly Cream

British Cheeses
Baron Bigod, Brighton Blue, Mature Cheddar, Chutney &
Artisan Biscuits