



Dale Hill
Hotel | Golf | Events

Easter Lunch Menu

Starters

Roasted Courgette & Pea Soup (G)

Tartar of Cured Salmon, Caviar, Compressed Cucumber, Avocado Puree & Rye Cracker (F,D,G)

Crispy Chilli Beef, Sweet Chilli Sauce, Spring Onions & Sesame Seeds (Se)

Smoked Burrata, Heritage Tomato Salad & Basil Oil (D)

Mains

Roast leg of Romney marsh lamb with spring peas, smoked bacon, charred lettuce, baby onions, pomme puree and gravy (D)

Crispy Skin on Chicken Supreme (E,D,G,Sd)

Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Jus

Jerusalem Artichoke & Ricotta Pithivier, Seasonal Vegetables & Veggie Gravy (G,E,D)

Pan Fried Stone Bass (F,D)

Creamy Mash, Romanesco & Citrus Beurre Blanc

Dessert

Lemon Posset (D)

Fresh Berries & Toasted Meringue

White Chocolate Cheesecake & Raspberry Espuma (D,G)

Chai Tiramisu (D,G)

British Cheeses (D,G)

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