

Dovecliff Hall Hotel

SAMPLE Sunday Luncheon

£22.95 Adults
£13.50 Children under 10 years

Sliced Galia Melon served with marinated Clementine

Salad of grilled Pancetta, Olives and Sun Blushed Tomatoes

Cream of Carrot and Orange Soup

Light smoked Salmon mousse with Melba toast and Coriander dressing

Smooth Duck Liver Parfait with a Kumquat and Port Marmalade

Baked Goat Cheese with Chargrilled Vegetables in Filo Pastry

Roast Sirloin of Beef with a rich Red Wine sauce served with Yorkshire pudding

Braised Free Range Loin of Pork with Apple and Sage Sauce

Gently Steamed Fillet of Scottish Salmon on a light Champagne sauce

Buckwheat Pan Cake filled with Provencale Vegetables and fine herbs

Grilled Fillet of Mullet with a Celery and Basil sauce

Oven roasted supreme of Chicken wrapped in Bacon with Porccini Sauce

Bread and Butter Pudding with Cointreau soaked Raisins and Double Cream

Lemon and Lime Cheesecake enhanced by a Red Fruit Compote

Raspberry and Passion Fruit Crème Brulee served with a Tuille Curl

Rich Dark Chocolate Mousse served in a crisp Brandysnap Basket

Spiced Apple Strudel accompanied by Cinnamon Ice cream

A Selection of Cheeses, Biscuits and Grapes (£3.00 supplement)

Coffee and Mints £2.95

An Optional Gratuity of 10% will be added to food and drink.

**Some of our menu items contain nuts and other allergens
There is a small risk that tiny traces of these may be in any other dish or food served here
Please ask a member of staff for more information**

Head Chef: Philippe Edmond