

Dovecliff Hall

Banqueting Menu

Terrine of Chicken and Wild Mushroom served with a Herb Mayonnaise
Duo of Smoked and Gravadlax Salmon with Brown Bread and Butter (*£1.95 supplement*)
Sliced Galia Melon with a Ginger and Orange Syrup
Chilled or Hot Soup of your choice
Duck Liver Pate served with Cumberland Sauce and Toast
Salad of Flaked Smoked Chicken with Cashew and Pistachio Nuts (*£2.50 supplement*)
Torte of Smoked Cheese, Bacon, Potatoes and Fine Herbs
on a bed of Mixed Lettuce with Walnut Salad

Fillet of Sole Bonne-Femme (Poached Fillet of Sole with White Wine and
Mushroom Sauce)

Roast Rack of Local Lamb with a Herb Crust and Rosemary Sauce (*£2.95 supplement*)
Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Sauce (*£2.95 supplement*)
Roast Turkey with Apricot and Chestnut Stuffing, Chipolata and Bacon Rolls
Roast Leg of Local Lamb served with a Redcurrant and Mint Sauce
Oven Baked Supreme of Chicken stuffed with Tarragon Mousse on Madeira
Cream Sauce (*£1.95 supplement*)

Gently steamed Scottish Salmon with a Lemon and Prawn Sauce
Braised Pork Tenderloin with a Calvados and Prune Sauce

Glazed Tangy Lemon Flan with a Red Fruit Coulis
Brandy snap Baskets filled with Seasonal Fruits and Cream
Light Raspberry Mousse on a Red Fruit Compote
Profiteroles with a Dark Chocolate Sauce
Dark Chocolate Truffle Cake with Poached Pears
Strawberry Pavlova with a Raspberry Coulis
Rich Iced Banana Parfait with a Rum Sauce
A Selection of Cheeses, Biscuits and Celery (*£2.50 supplement*)
Vegetarian options are also available

£32.50 per head

Tea & Coffee £2.95

An optional Service Charge of 10% will be added to food & beverage only

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