

Dovecliff Hall Hotel
SAMPLE LUNCHEON MENU
Served 12.00-2.00pm

Two Course £16.95
Three Course £18.95

(H) Sliced Seasonal Melon served with Fresh Strawberries
Salad of Sun Blushed Tomatoes, Marinated Feta and Olives
(H) Chef's Soup of the Day
Baked Brie wrapped in Filo Pastry served with a Beetroot Chutney
Grilled Rainbow Trout with a Lemon and Lime Dressing

(H) Chargrilled Beef Steak plainly served or with a Horseradish Sauce
Pan Fried Salmon coated with a Ginger Sauce
Braised Gammon Coated in Honey with a traditional Parsley Sauce
(H) Buckwheat Pancake filled with a Ratatouille, topped with a Parmesan Cheese
Oven Roasted Chicken Supreme with a Tarragon and Tomato Sauce

Selection of Cheese with Grapes and Biscuits (£2.50 supplement)
Bread and Butter Pudding with Cointreau soaked Raisins and Double Cream
Choux Buns filled with Fresh Cream and drizzled with a Warm Dark Chocolate Sauce
(H) English Strawberries and Roasted Fresh Pineapple
Tangy Lemon Flan with Raspberry Coulis

Coffee and Mints £2.95

An Optional Gratuity of 10% will be added to Food and Drink

(H) denotes Healthy Options

Some of our menu items contain nuts, seeds 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

*Here at Dovecliff Hall, we try to incorporate as many fresh local
produce as possible (some very local!) into our menu.
We use Staffordshire Pork, Derbyshire Honey and Cheese.
The Eggs are from the farm next door.
All of our Bread, Cake and Biscuits (excluding special dietary needs)
are made on the premises and we also use Fruits, Vegetables, Herbs and Flowers,
all from our Garden throughout the menu.
We have a close relationship with our suppliers. We stipulate with them that,
wherever possible, if not local, then we like to buy quality British*

Head Chef: Philippe Edmond

To make a reservation please call 01283 531818