



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

Christmas Day Lunch 2018

£80 per person / £50 per young adult

Prosecco or bucks fizz on arrival with canapes

G,W,E,F,Mi

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(V) Cream of parsnip, apple and thyme soup

Rich game terrine wrapped in bacon and served with a fruit chutney and toasted sage bread (Mu,G,W,E,Mi)

Crispy confit of duck coated with honey served on rocket leaves dressed with raspberry vinaigrette (Mu)

Platter of Scottish oak smoked salmon with lemon and dill cream topped with Avruga caviar (F,Mi,Mu)

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Traditional free range Tamworth turkey served with apricot and chestnut stuffing, chipolatas and bacon roll

(G,W,E,Mi)

Pan fried English beef fillet glazed with a rich madeira and wild mushroom sauce (Mi)

(V) Mille-Feuille of polenta with seasonal vegetables and toasted pine kernels (E,Mi,N)

Sea food medley (pan fried scallops, grilled sea bass, Scottish salmon and mussels) served on a light vermouth sauce (F,C,Mi)

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(V) Traditional Christmas pudding with brandy sauce (G,W,Mi)

Selection of English and continental cheeses with celery, grapes and biscuits (G,W,Mi,Cel)

(V) Duo of saffron poached pear and blood orange sorbet with ginger crumb biscuits and dark chocolate sauce (G,W,E,Mi)

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(V) Tea or Coffee with mince pies (E,Mi,G,W)

(V) -Suitable for vegetarians

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team for more information.