



DOVECLIFF HALL

COUNTRY HOUSE HOTEL

French Evening 1st February 2019

(Including a selection of wines paired with each course)

Canapés on arrival (G,W)

Home cured and smoked wood pigeon breast salad with toasted pine kernels and blackberry dressing (Mu,N)

(V) Lamb's lettuce and beet salad, croutons and walnut dressing (Mu,G,W,So)

Freshly cooked mussels in a savoury pastry tartlet (G,W,E,Mi,C)

(V) Drop buckwheat pancake topped with quail eggs and nutmeg flavoured spinach (G,W,E,Mi)

(V) Vegetable consommé Elysée (G,W,E,Mi)

Pink roasted rack of lamb dusted with herb crust, rosemary jus and Boulangère potatoes (G,W,E,Mi,Mu)

(V) Baked vegetarian Cassoulet (Mi,G,W,So)

(V) Vanilla crème brûlée with Madeleine cake (G,W,E,Mi)

Selection of French cheeses with apple and crusty bread (G,W,Mi,Mu)

Tea and Coffee with Macaroons (G,W,E,N)

£42.00 for meal with Reception drink & four matched wines

(V) Suitable for vegetarians

Some of our menu items contain nuts and other allergens

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

Please ask one of our team for more information