



## DOVECLIFF HALL

COUNTRY HOUSE HOTEL

### *Dinner*

2 courses £22, 3 courses £28

#### *Starters*

(V,H) Chefs soup of the day

(V,H) Sliced galia melon dressed with a fruit puree

Coarse pork and guinea fowl terrine served with toasted sage bread (E,G,W,Mi,Mu)

Crispy crab Thai style fishcake and Malaysian cucumber salad (C,G,W,Mu)

Crunchy chicory, walnut and beetroot salad, blue cheese dressing (Mi,Mu)

#### *Mains*

Pan fried pork tender loin glazed with a rich onion and Marsala sauce (Mi)

Grilled fillet of sea bass on a spinach and nutmeg sauce (F,Mi)

Pan roasted chicken fillet wrapped in pancetta and served with a light port sauce (Mi)

(V) Mille-Feuille of grilled polenta layered with roasted seasonal vegetables and parmesan cheeses (E,Mi)

#### *Desserts*

(V) Orange flavoured bread and butter pudding made with Cointreau soaked raisons and double cream (Mi,So,G,E,W)

Selection of cheese and biscuits with celery, grapes and biscuits (£2.50 supplement)  
(Mi,G,W,E)

(V) Warm sticky date, apricot and cranberry pudding served with vanilla ice cream  
(Mi,G,W,E)

(H) Baked apple and pear crumble topped with toasted oats (W,G)

Tea or coffee with mint (Mi) £2.50

(V) Vegetarian Option

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

A discretionary 10% service charge will be added to all bills for parties of 6 or more

