



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

Easter Sunday April 21st 2019, £25 per person

(v) Cream of leek and potato soup with croutons (So,W,G)

Smooth duck liver pate with Melba toast and Cumberland sauce (So,Mi,G,W,E)

Warm crab and Scottish smoked salmon tart served with crème fraiche (Mi,G,W,E,C,F)

(v) Sliced Galia melon drizzled with a Port syrup

Warm parcel of goat cheese and red onion marmalade dressed with a walnut vinaigrette
(Mi,G,W,N)

Roast English sirloin of beef with Yorkshire pudding and red wine sauce (Mi,G,W,E)

Gently baked fillet of sea bass resting on a light white wine and chive sauce (F,Mi)

Pan-fried chicken supreme served with a wild garlic and Madeira sauce (Mi)

Roast leg of lamb served with a traditional redcurrant and mint sauce (Mi)

(v) Spring vegetable pappardelle, topped with roasted cherry tomatoes (Mi,G,W,E)

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

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

(v) Rich dark chocolate truffle cake served with a coffee sauce (Mi,G,W,E)

Light raspberry mousse on a sponge biscuit base, surrounded by a strawberry coulis
(Mi,G,W,E)

(v) Vanilla crème brûlée glazed with demerara sugar and served with shortbread biscuit
(Mi,G,W,E)

Tea or coffee with mint £2.50

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 members for more information.

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

