



DOVECLIFF HALL

French Evening – 5th July 2019

(Including a selection of wines paired with each course)

Canapés on arrival (G,Mu,Mi,W)

(Snails in garlic and parsley butter, duck and orange paté, vol au vent filled with tomato fondue)

Starters

Salad Nicoise (E)

(Green salad topped with fine beans, plum tomatoes, black olives and anchovy fillets drizzled with olive oil)

(V) Thin courgette and tomato tart served with rocket leaves (G,W,Mu)

Middle Courses

(V) Quenelles of carrot and pea puree drizzled with a smoked red pepper coulis (Mi)

Steamed sea trout fillet, medley of root vegetables and lobster bisque (Mi,C,F)

Main Courses

Pan roasted supreme of corn-fried chicken with a rich chasseur sauce

(V) Mille-Feuille of spinach and braised flat field mushrooms

Desserts

(V) Fraisier (G,W,E,Mi)

(Traditional strawberry and cream cake with a strawberry coulis)

Selection of French cheeses with apples, grapes and crusty bread (Mi,G,W)

Coffee with petit fours (G,W,Mi,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

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