



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

Father's Day 16th June 2019

£30 per person, £15 under 12 years of age

Starters

(VE) Sliced Galia melon drizzled with a port syrup

Smooth duck & orange pate served with toasted rosemary bread (Mi,G,E,W,Mu)

Baked goats cheeses & red onion marmalade filo parcel (W,G,Mi,Mu)

(VE) Cream of garden vegetable soup served with croutons (G,So,W)

Salad of chargrilled vegetables & crispy bacon with mozzarella & basil pesto (Mi,N,Mu)

Main courses

21 day mature English sirloin of beef with Yorkshire pudding & red wine sauce (Mi,e,w,g)

Oven roasted supreme of chicken with honey & leek sauce (Mi)

Gently steamed fillet of Scottish salmon served with a light lemon & chive sauce (Mi,f)

Roast loin of free range Tamworth pork with apricot stuffing & sage sauce (Mi,g,w)

(VE) Baked Mediterranean crumble with tomato compote (G,W)

Desserts

(V) Orange flavoured bread & butter pudding made with cointreau soaked raisins & double cream
(Mi,G,So,E,W)

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

(VE) Brandy snap basket filled with roasted pineapple & drizzled with chocolate sauce (So,G,W)

(V) Dark Belgian chocolate tart with a red fruit coulis (Mi,W,G,E)

(V) Vanilla crème brûlée with Demerara sugar & shortbread biscuit (Mi,G,W,E)

Tea or Coffee with mints (£2.50 supplement) (Mi)

(V) Vegetarian Option (VE) Vegan options

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