



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

Boxing Day 2019

£35 per person

Canapés on arrival (Mi,G,W,E)

Starters

(V) Cream of mushroom & tarragon soup

(V) Sliced Galia melon with pineapple & pomegranate syrup

(V) Warm truffle brie on lambs lettuce with walnut oil (N,Mi,Mu)

Salad of duck confit & crispy bacon, maple syrup & sesame seed dressing (Se,Mu)

Duo of cured & smoked salmon dressed with a citrus vinaigrette (F,Mu)

Mains

Roast 21 days mature English sirloin with Yorkshire pudding & red wine sauce (E,Mi,G,W,)

Gently roasted leg of lamb served with a traditional redcurrant & mint sauce (Mi)

Pan-fried supreme of chicken glazed with a shallot & Marsala sauce (Mi)

(V) Light puff pastry case filled with roasted winter vegetables drizzled with honey (Mi,E,W,G)

Grilled fillet of sea bass on a light avruga caviar sauce (Mi,F)

Desserts

(V) Warm Christmas pudding with brandy sauce (G,W,Mi)

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

(V) Iced lemon & meringue parfait, raspberry coulis (Mi,E)

(V) Dark chocolate tart served with vanilla ice cream (W,G,E,Mi)

(V) Orange flavoured bread & butter pudding made with Cointreau soaked raisins (E.G.W.Mi)

Tea and Coffee with a mint £2.50 supp (Mi)

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