



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

Christmas Day Lunch 2019

£86 per person/ £50 per young adult

Canapés on arrival with Prosecco or Buck's Fizz (Mi,G,W,E)

Starters

(v) Individually baked leek & truffle tart with rocket leaves & walnut dressing (N,Mi,G,W,E)

Warm salad of grilled bacon, Cumberland sausage & sauté new potatoes dressed with a rosemary vinaigrette (G,W,Mu)

Pressed terrine of Scottish smoked salmon with lemon & dill butter (F,Mu,Mi)

(v) Champagne Sorbet

Mains

Traditionally roasted free range Tamworth turkey with apricot & chestnut stuffing, chipolatas & bacon roll (Mi,G,W,E)

Steamed pillow of lemon sole & north Atlantic prawns glazed with a mussel & saffron sauce (F,Mi,Mo,E)

Pan-fried 21-day mature English beef fillet glazed with a rich sweet shallot & red wine sauce (Mi)

(V) Buckwheat pancake filled with honey glazed root vegetables, Parmesan cheese & toasted pine kernels (Mi,E,G,W,N)

Desserts

(v) Traditional Christmas pudding served with Brandy sauce (Mi,G,W,E)

(v) Dark chocolate cup filled with a light raspberry mousse & topped with a passion fruit flavoured Chantilly cream (Mi,E)

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

(v) Tea or coffee with homemade mince pie (Mi,G,W,E)

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