



DOVECLIFF HALL

COUNTRY HOUSE HOTEL

New Year's Eve 2019

Canapés on arrival

(v) Cranberry & chive mousse drizzled with a Port reduction (Mi)

Smoked duck breast & smooth chicken liver pate with quince & Sauterne jelly (Mu,W,E)

(v) Medley of baby leaves topped with Bocconcini mozzarella, sun blushed tomatoes & tapenade dressing (G,N,W)

Crispy king prawn, steamed lobster & seared Scottish scallops on a cauliflower puree (Mo,Mi,C)

(V) Braised shallot tart Tatin, basil pesto (N,G,W)

(V) Refreshing rhubarb sorbet topped with crystalized ginger

Pan fried English beef fillet with a horseradish & brioche crust resting on a rich Burgundy sauce (Mi,E,G,W)

(V) Roasted red pepper & spinach Wellington (G,W,E,Mi)

Selection of English cheese with red onion chutney, grapes & biscuits (Mi,G,W,Cel)

(V) Trio of desserts: Strawberry pavlova, Champagne sorbet & dark chocolate terrine with Kirsh soaked cherries (Mi,E)

(V) Tea or coffee with petit fours (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