



DOVECLIFF HALL

## Champagne Evening – March 6<sup>th</sup> 2020

*(Including a selection of Champagne & wine paired with each course)*

Canapés on arrival (G,Mu,Mi,W) & welcome drink

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Starters

Pressed terrine of roasted guinea fowl with tarragon (Mu)

(V) Curried cauliflower steak, buckwheat, coriander & crème fraiche (W,Mi)

Middle Courses

Braised fillet of sea bass with Champagne & avruga caviar sauce (Mi,F)

(V) Baked leek & tofu gratin & parmesan glaze (Mi)

Sorbet Course

(V) Refreshing Champagne sorbet

Main Courses

Pan-roasted breast of Gressingham duck, rich orange & Grand Marnier sauce (Mi)

(V) Spinach & wild mushroom roulade & tomato fondue (Mi,W,E)

Desserts

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

(V) Choux bun swans, passion fruit cream & raspberry coulis (W,E,Mi)

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(V) Tea or Coffee & petit fours (G,W,Mi,N)

**£60.00 for meal with Reception champagne, and 2 paired champagnes & 2 paired glasses of wine**

(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