



DOVECLIFF HALL

COUNTRY HOUSE HOTEL

Seasonal Winter Dinner Menu 2020

2 courses for £22.00, 3 courses for £28.00

Pressed terrine of ham hock with baby leeks and Xeres vinaigrette (Mu, Cel)

Warm beetroot salad with maple glazed bacon & pomegranate seeds (Mu)

(V) Cream of carrot and coriander soup

(V) Sliced Galia melon dressed with apricot coulis

Slow braised belly pork in a rich cider & onion sauce (Mi, Cel)

Oven roasted chicken supreme filled with mature cheddar cheese & coated with a mushroom sauce (Mi)

(V) Baked vegetable strudel with caramelised onion (G, W, Mi)

Pan-fried Gilted bream with celery & white wine sauce (Mi, F, Cel)

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

Selection of cheeses with celery, grapes & biscuits (£2.50 supplement) (Cel, G, W, Mi)

(V) Warm treacle & stem ginger tart topped with vanilla ice-cream (G, W, E, Mi)

Dark Belgian chocolate mousse with white chocolate sauce (E, Mi)

Tea or Coffee with mints (Mi)

(V) – Suitable for vegetarians

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