



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

Easter Sunday April 12th 2020

£27 per person

Starters

(v) Cream of carrot & coriander soup

Platter of duck parfait & smoked duck breast served with lamb's lettuce & pine kernels (Mu,Mi,N)

(v) Sliced Galia melon drizzled with pomegranate syrup

(v) Warm potato, parsley & mature cheddar cheese torte with crème fraiche (Mi,G,W,E,Mu)

Timbale of North Atlantic prawns glazed with a Marie-rose sauce & wholemeal bread (G,W,E,C)

Mains

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

Steamed fillet of Scottish salmon & saffron sauce (F,Mi)

Pan-fried chicken supreme, mushroom & Madeira sauce (Mi)

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

(v) Crispy Parmesan wafers layered with tomato compote & medley of baby vegetables (Mi)

Desserts

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

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

Light vanilla Panna cotta served with caramelised pineapple & shortbread biscuit (Mi,G,W,E)

Dark chocolate & raspberry mousse with white chocolate sauce (Mi,E)

Glazed lemon tart surrounded by a red fruit coulis (Mi,G,W,E)

Tea or coffee with mint (£2.50 Supplement) (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