



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

Father's Day 21st June 2020

£30 per person, £15 under 12 years of age

Starters

(V) Sliced Galia melon drizzled with a port syrup

Coarse pork & apricot terrine wrapped in bacon & toasted sage bread (Mi,G,E,W,Mu)

Pink roasted wood pigeon breast with vegetable crisps & toasted pine kernels (N,Mu)

(V) Cream of carrot & coriander soup

(V) Chargrilled vegetable salad with parmesan shavings, dressed with a balsamic vinaigrette (Mi,Mu)

Main courses

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

Oven roasted chicken supreme glazed with a light creamy Gorgonzola sauce (Mi)

Pan fried fillet of scottish salmon and a sorrel & white wine sauce (Mi,F)

Roast loin of free range Tamworth pork with apple & cider sauce (Mi)

(V) Baked spring vegetable crumble with tomato compote (G,W,Mi)

Desserts

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

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

Light vanilla Panna Cotta served with a caramelised poached pear (Mi)

(V) Chocolate & hazelnut terrine semi Fredo drizzled with a coffee sauce (Mi,N,E)

Raspberry glazed cheesecake with fruit coulis (Mi,G,W,E)

Tea or Coffee with mints (£2.50 supplement) (Mi)

(V) Vegetarian Option

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 for more information.

A discretionary 10% service charge will be added to all bills for parties of 6 or more