



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

Mothering Sunday Lunch 22nd March

£30 per person/£15 per child 12 years and under

(V) Sliced Galia melon drizzled with elderflower syrup

(V) Cream of leek & watercress soup

Salad of baby gem lettuce, crispy bacon & mozzarella cheese, Caesar dressing (E,Mi,So,W)

Warm asparagus & Parma ham salad, balsamic reduction (Mu)

(V) Thin tomato & courgette tart topped with rocket leaves (Mi,G,W,Mu,E)

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

Gently roasted leg of Welsh lamb served with a traditional redcurrant & mint sauce (Mi)

Grilled fillet of sea bass with a braised fennel sauce (F,Mi)

(V) Spring vegetable crumble, tomato & herb sauce (Mi,G,W)

Oven roasted supreme of chicken served with a rich shallot & thyme sauce (Mi)

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

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

(V) Dark chocolate & mint terrine drizzled with a red fruit coulis (Mi,E)

(V) Strawberry Pavlova resting on a smooth apricot sauce (E,Mi)

(V) Glazed lemon tart served with fresh raspberries (Mi,G,W,E)

(V) Tea or coffee with mints (Mi) £2.50 supp

(V) - Vegetarian

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