



DOVECLIFF HALL

French Evening – 18th September 2020

Champagne Irroy Brut
Canapés on arrival (G,Mu,Mi,W)

Starters

St Peyre Chardonnay-Cave De Pomerols
Duck rillettes with toasted sage bread (G,Mu,Mi,W)

(V) Bistro salad with poached egg, croutons, white beans & back olive dressing (G,W,Mu,E)

Middle Course

Picpoul de Pinet Ormarine – Languedoc, France
Steamed lemon sole fillet with mussels & white wine (Mi,Cr,F)

(V) Buckwheat pancakes filled with mushroom & spinach coulis (G,Mi,W,E)

Sorbet Course

Trou Normand
(Apple sorbet with Calvados)

Main Course

Beaujolais Villages Cave de Fleurie, France
Pan-fried corn fed chicken coated with a rich red wine & truffle sauce (Mi)

(V) Braised red onion filled with creamed leeks & Camargue red rice (Mi)

Desserts

Grahams LBV Port - Portugal
Selection of French cheeses with apples, grapes and crusty bread (Mi,G,W)

Banyuls Chapoutier, France
(V) Classic Profiteroles with dark chocolate sauce (G,W,E,Mi)

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

£45.00 for meal with Reception drink & four matched wines

(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