



DOVECLIFF HALL

Italian Evening – Saturday 16th January 2021

(Including a selection of wines paired with each course)

Reception drink & Canapés on arrival (Mi,W)
Cielo Cuvee Privee Spumante Extra Dry

Starters

Rocket leaves wrapped in Prosciutto ham & dressed with a Dolce late vinaigrette (Mi,Mu)

(V) Fennel, orange & watercress salad with a thyme dressing (Mu)

Botter Senso Sangiovese

Middle Course

Mussels with chickpeas & bruschetta (Mi,W,C)

(V) Orzo pasta with hazelnuts & porcini mushrooms (Mi,W,N)

Vigneto Radica Pecorino IGT

Sorbet Course

(V) Refreshing Asti sorbet

Main Course

Wild boar stew in a rich Chianti & baby onion sauce (Mi,W)

(V) Aubergine. Roasted red pepper & spinach lasagne topped with Parmesan cheese (Mi,W)

Val di Botte DOC Chianti

Desserts

Selection of Italian cheeses with apples, grapes & crusty bread (G,W,Mi)

U Passimientto IGT

(V) Light chestnut mousse with a bitter dark chocolate sauce (Mi,E)

Moscato d'Asti

Tea or Coffee with biscotti biscuits (G,W,E,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

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