



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

Celebration Food & Wine Evening – 25th June 2021

British Cuisine

(Including a selection of wines paired with each course)

Arrival at **7pm** with reception drink & canapés (Mi,W,E,F)

Starters

Terrine of pork, apple & sage served with a red onion chutney. (E,Mu)
(V) Asparagus & broad bean salad topped with sage Derby cheese & toasted nuts.
(N,Mi)

Middle Course

Rose shaped Whisky cured Scottish salmon on a light lobster sauce. (Mi,F,C)
(V) Thin courgette & tomato tart. (Mi,W,E)

Main Course

Pan fried 21 day mature English beef fillet, grilled cherry tomatoes & creamed peas.
(Mi)
(V) Roasted bell peppers with spinach, spring onions & rice stuffing. (Mi)

Desserts

Selection of cheeses with celery, grapes & biscuits. (G,W,Mi,Cel)
(V) Brandy snap basket filled with fresh strawberries & vanilla cream. (Mi,W,So)

Tea or Coffee with homemade chocolates (Mi)

£55.00 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.