



DOVECLIFF HALL
COUNTRY HOUSE HOTEL

French Evening – 24th July 2021

(Including a selection of wines paired with each course)

Reception drink & Canapés on arrival (Mi,W,Mu,G)

Starters

Salad Niçoise - Green salad topped with fine beans, plum tomatoes, black olives and anchovy fillets drizzled with olive oil. (E)

(V) Thin courgette and tomato tart served with rocket leaves. (W, G, Mu)

Middle Course

Steamed rainbow trout fillet on a medley of summer vegetables, light Chardonnay & chive sauce. (Mi,F,C)

(V) Quenelles of carrot and pea puree drizzled with a smoked red pepper coulis, topped with pea shoots. (Mi)

Main Course

Pan roasted supreme of chicken glazed with a rich mushroom, shallots & Brandy sauce. (Mi)

(V) Mille-feuille of creamed spinach, chargrilled aubergines & yellow courgettes. (Mi,W)

Desserts

Selection of French cheeses with apple, grapes and crusty bread. (G,W,Mi)

(V) Fraisier - Traditional strawberry and cream cake with a strawberry coulis. (Mi,E,G,W)

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

£48.00 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.