



DOVECLIFF HALL

Champagne Evening – September 3rd 2021

(Including a selection of Champagne & wine paired with each course)

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

Pre-starter

(V) Avocado mousse with Balsamic roasted cherry tomatoes & fresh oregano. (Mi)

Starters

Cod, Scottish salmon & asparagus terrine wrapped in leek. (Mi, F,E)

(V) Honey glazed beetroot & goat cheese timbale, crushed walnuts. (N,Mi)

Middle Courses

(V) Strawberry & Champagne sorbet (Mi)

Main Courses

Thyme marinated chicken supreme with wild mushrooms, white wine sauce & Dauphinoise potatoes. (Mi)

(V) Grilled aubergine tower with tomato & red pepper compote. (Mi)

Desserts

Selection of cheeses, celery, grapes & biscuits (Cel,Mi,W)

(V) Vanilla flavoured burnt cream with lemon shortbread. (W,E,Mi)

(V) Tea or Coffee & petit fours (E,W,Mi)

£60.00 for meal with Reception champagne, and 2 paired champagnes & 2 paired glasses of wine

(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