



DOVECLIFF HALL

## Italian Evening – 17<sup>th</sup> September 2021

*(Including a selection of wines paired with each course)*

Reception drink & Canapés on arrival (Mi,W)

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### Starters

Honey roasted figs with rocket leaves, Parma ham & Dolce latte cheese. (Mi,Mu)

(V) Minestrone soup with olive oil Focaccia bread. (Mi,W)

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### Middle Course

Crayfish and crab pappardelle, cherry tomato confit. (Mi,W,C,E)

(V) Aubergine rolls with spinach and Parmesan. (Mi)

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### Sorbet Course

(V) Refreshing Lemon sorbet

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### Main Course

Braised chicken Cacciatore served potato nocciola. (Mi,W,E,G)

(V) Creamy polenta and wild mushroom ragout. (Mi)

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### Desserts

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

(V) Blackberry Semifreddo with biscotti biscuits. (W,E,N)

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Tea or Coffee with almond cantucci biscuits (E,Mi,N)

**£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.