



DOVECLIFF HALL  
COUNTRY HOUSE HOTEL

*Summer Table D'hôte Menu*

*Monday 14<sup>th</sup> June – Saturday 11<sup>th</sup> September 2021*

*Excluding Sunday & special events*

**Starters**

Scottish smoked salmon terrine layered with a lemon & dill butter. (F, Mi, Mu) £9

(Vegan) Sliced seasonal melon with a peach coulis & fresh strawberry. £5

(V) Plum tomatoes & mozzarella topped with rocket leaves & fresh basil. (Mi, Mu) £6

(Vegan) Chef soup of the day. £5

(V) Salad of chargrilled summer vegetables with olive, sun blushed tomatoes & Parmesan shavings. (Mi, Mu)  
£7

**Mains**

Semi-smoked, in house, loin of free-range Tamworth pork with a rich red wine & sage sauce. (Mi) £15

Baked fillet of sea bass on braised fennel & a light Martini sauce. (Mi, F) £14

(Vegan) Broad beans & asparagus risotto, truffle oil. (So) £12

Pan-fried supreme of chicken with a creamy Madeira sauce. (Mi) £13

Chargrilled 21day mature Hereford beef sirloin steak, plainly served or with a black peppercorn sauce. (Mi)  
£19

**Desserts**

(V) Orange flavoured bread & butter pudding with Cointreau-soaked raisins. (So, W, E, Mi) £6

(V) Traditional summer pudding with clotted cream. (So, W, Mi) £6

(V) Dark Belgian chocolate torte with Coffee sauce. (W, Mi, E) £6

Selection of cheeses with grapes, chutney & biscuits. (Mi, W) £2.50 supplement.

(V) Iced lemon parfait with meringue shards & raspberry puree. (E, Mi) £6

Tea or Coffee with mints (Mi) £2.50

(V) – Suitable for vegetarians

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team members for more information.

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

