



DOVECLIFF HALL  
COUNTRY HOUSE HOTEL

*Summer Sunday Menu*

*Except 4<sup>th</sup>, 11<sup>th</sup>, 18<sup>th</sup> & 25<sup>th</sup> July*

*3 courses £26.95, 2 courses £21.50, £13.50 for children 12 years & under*

**Starters**

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

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

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

(Vegan) Chef soup of the day.

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

**Main courses**

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

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

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

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

Roast 21day mature Hereford beef sirloin with Yorkshire pudding & red wine sauce. (Mi)

**Desserts**

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

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

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

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

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

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

