



DOVECLIFF HALL

COUNTRY HOUSE HOTEL

Sample Sunday Lunch

2 courses for £21.50, 3 courses for £26.95

Starters

Pressed terrine of ham Hock and braised winter vegetables served with toasted homemade rosemary bread. (Mi,W)

(V) Sliced Galia melon with pomegranate syrup and orange segments.

(V) Honey glazed beetroot salad with crumbled feta cheese, walnut and Balsamic dressing. (Mi,Mu,N)

Scottish smoked salmon platter with a lemon and lime dressing. (Mu,F)

(V) Rustic leek and potato soup served with croutons. (W,So)

Main courses

Roasted 21-day mature Sirloin of English beef with Yorkshire pudding and a rich red wine sauce. (E,W,Mi,G)

Gently steamed cod loin with a light saffron and herb sauce. (Mi, F,)

Pan fried chicken supreme with chorizo stuffing and served with a creamy Madeira sauce. (Mi)

Roast loin of free-range Tamworth pork with a sage and apple sauce. (Mi)

(V) Crispy vegetable strudel filled with stir fried vegetables on a rich tomato compote. (W)

Desserts

(V) Orange flavoured bread and butter pudding made with Cointreau-soaked raisins and double cream.

(Mi,W,E,So)

(V) Rich dark Belgium chocolate terrine served with Bayley's Irish coffee ice-cream. (Mi,E,N)

(V) Cinnamon flavoured poached plums and pears with oat biscuit crumbs and dark chocolate sauce.

(Mi,E,W)

(V) Fresh fruit Pavlova with fruit coulis. (Mi,E,)

Selection of cheeses with grapes, chutney and biscuits. (Mi, W) Supplement £2.50

Tea or coffee with mint. (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