

Boxing Day Menu

£50 PER PERSON

STARTERS

- (Vegan) Sliced galia melon with a red berry compote
- (Vegan) Mushroom and Madeira soup
- Smooth duck and orange pate, toasted brioche, Cumberland sauce (mi, w, mu)
- Steamed seafood timbale with a lemon and chive sauce (f, e, mi)
- Salad of chargrilled peppers with quail eggs, crispy bacon and Parmesan shavings (mi, e, mu)

MAINS

- Roast 21day mature English sirloin of beef with Yorkshire pudding and red wine sauce (mi, w, e)
- Roast leg of Welsh lamb served with a traditional redcurrant and mint sauce (mi)
- (Vegan) Fricassee of chestnut and wild mushroom gnocchi (so)
- Pan fried fillet of sea bass, braised fennel, Chablis sauce (mi, f)
- Pan roasted corn-fed chicken supreme served with a rich mushroom and tarragon sauce (mi)

DESSERTS

- (V) Traditional Christmas pudding with brandy sauce (w,mi) Gluten Free or Vegan option available
- Selection of cheeses, biscuits, grapes and chutney (mi, w)
- (V) Saint Clement tart with raspberry coulis (mi, e, w)
- (Vegan) Brandy snap basket filled with exotic fruits and vanilla ice-cream (w, so)
- (V) Rich chocolate truffle cake with Baileys cream (w, e, mi)

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Tea or coffee with mince pie (mi, w, e)

A discretionary 10% service charge will be added to all bills.

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 regarding allergens.



DOVECLIFF HALL

COUNTRY HOUSE HOTEL