

Christmas Day Menu

ADULTS £105 PER PERSON, YOUNG ADULTS £52.50 PER PERSON

Canapés and Prosecco on arrival (mi, w, f, e)

STARTERS

(Vegan) Curried parsnip soup topped with croutons (w)

(Vegan) Sliced galia melon with poached berries

Thai style pork salad with ginger, chili and fresh coriander (se)

Rich game terrine served with mixed baby leaves and apricot chutney (w, e, mu)

Gin cured Scottish salmon and North Atlantic prawns with fennel and citrus (f, c, mu)

INTERMEDIATE

(Vegan) Refreshing Champagne sorbet

MAINS

Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas and bacon rolls (mi, w, e, n)

Pan fried medallions of English beef fillet with a rich red wine and shallot sauce (mi)

Halibut fillet, gently pan fried with a crab and Prosecco sauce (c, f, mi)

(Vegan) Mille-feuille of aubergine and red peppers with basil and sun blushed tomatoes (so)

Pink roasted cannon of Welsh lamb with rosemary and redcurrant topping (mi)

DESSERTS

(V) Traditional Christmas pudding glazed with brandy sauce (w, mi) Gluten free or vegan option available

Selection of cheeses, biscuits, grapes and chutney (mi, w)

(V) Dark chocolate truffle cup with biscoff ice-cream (mi, w, e)

(Vegan) Caramelized pears and apple filo parcel with vanilla ice-cream (w, so)

Light raspberry mousse on a sponge base enhanced by a red fruit compote (mi, e, w)

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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