



SMALL GROUPS MENU

Group party size of 10-26

Valid from 18th March until 17th June, excluding Sunday and special events

2 x Courses £34, 3 x Courses £42

STARTERS

(V) Light Dolcelatte mousse, parmesan wafers, candied walnuts and watercress. (mi,mu)

Chef's soup of the day.

Pressed terrine of roasted chicken and tarragon with onion petals and beer jelly. (mu)

(V) Fresh Asparagus with truffle peelings, hollandaise dressing and lamb's lettuce. (mi,e)

Cured Scottish salmon with cucumber pearls, pickled cucumber and a crème fraiche and dill sauce. (f,mi,mu)

MAINS

Buttered seasonal vegetables will be served to each table to share.

Roasted Rack of lamb, baby fondant potatoes, spring greens served with a rich lamb sauce. (mi,e) *Supplement £3*

Guinea Fowl stuffed with Truffle Black pudding, Duck fat rosti potato, braised chicory, hen of the woods mushrooms, light red wine jus. (w,mi,e,mu)

(Vegan) Roscoff Onion Tart Tatin, rocket salad, aged balsamic reduction, caramelized onion puree. (w,mi)

Roasted Halibut. Jerusalem artichoke and lobster veloute, turned baby potatoes, crispy cavolo nero. (f,cr,mi)

Pan fried 21 day mature Hereford 8oz Fillet of beef. Supplement £11

Accompanied with the sauce of your choice and pomme frites. Choice of peppercorn (mi) or blue cheese (mi)

Side dishes are available below.

(V) Buttered tenderstem broccoli, toasted pine nuts and almonds. (n,mi) £5.50

Sea salted skinny fries with parmesan and truffle oil. (mi) £5

(V) Salt baked beetroot and crumbled goats cheese. (mi) £6

DESSERTS

(V) Orange flavoured bread and butter pudding with Cointreau-soaked raisins and double cream. (e,w,mi)

Dark chocolate mousse, blackberry compote, pistachio and chocolate soil. (e,mi,n)

(V) Mango and passion fruit iced parfait, passion fruit syrup, honey wafer. (mi,w,e)

White chocolate cheesecake, poached rhubarb, rhubarb gel, rhubarb ripple ice cream. (e,w,mi)

Selection of cheese with grapes, chutney and biscuits. (mi,w) *Supplement £3*

(V) – Suitable for vegetarians

Please inform one of our team if you have any allergies or dietary requirements.

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.

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



DOVECLIFF HALL

COUNTRY HOUSE HOTEL