

# VALENTINE'S MENU

3 course Menu - £49.95 per person

Available Friday 9<sup>th</sup>, Monday 12<sup>th</sup>, Tuesday 13<sup>th</sup>, Wednesday 14<sup>th</sup> February.

## STARTERS

- (V) Sliced Galia Melon with pineapple, mint and pomegranate salsa.
- Gateau of prawns and avocado with crème fraiche and mangoes. (cr,mi)
- (V) Salad of honey glazed and pickled heritage beetroots and bocconcini mozzarella. (mi,mu)
- Freshly baked scallops and cod pie with champagne sauce. (mi,w,e,f,mo)

## MAINS

- Pan fried 21 day aged Hereford beef fillet accompanied with the sauce of your choice (mi)  
(Choice of peppercorn or blue cheese)
- (V) Buckwheat pancake parcel filled with honey roasted vegetables on a bed of creamed leeks. (e,w,mi)  
Pan fried Scottish salmon, citrus gel, potato cake and watercress puree. (mi,f)
- Chargrilled supreme of chicken, braised shallots, Dauphinoise potatoes and tarragon jus. (mi)

## SHARING DESSERT

(Each couple will receive all three desserts as part of the sharing platter)

- (V) Individual strawberry and cream tartlet. (w,mi,e)
- (V) Dark Belgian Chocolate terrine with griottine cherries, Chantilly cream. (e,mi)
- Light raspberry mousse on a red fruit coulis. (mi,w,e)



(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 inform one of our team members if you have any dietary requirements.  
**A discretionary 10% service charge will be added to all bills.**



DOVECLIFF HALL  
COUNTRY HOUSE HOTEL