

VALENTINE'S MENU

True Indulgence 6 Course Menu – £59.95 per person

Available Friday 9th, Monday 12th, Tuesday 13th, Wednesday 14th February.

Arrival cocktail

MISE EN BOUCHE

(V) Sun blushed tomato, cream cheese and herb roulade with parmesan palmiers. (mi,e,w)

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)

INTERMEDIATE COURSE

(V) Refreshing lemon and passion fruit sorbet

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 ONE PER COUPLE

(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)

Tea or coffee with macarons and chocolate dipped strawberries (mi,n,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