

Festive Dinner Menu

2 COURSES £32, 3 COURSES £38

AVAILABLE MONDAY - THURSDAY* FROM 1ST TO 23RD DECEMBER.

*SUBJECT TO AVAILABILITY

STARTERS

- (Vegan) Sliced galia melon with poached fruits and pomegranate syrup
- (Vegan) Butternut squash and coconut soup
- Smooth chicken liver pate with port reduction and toasted brioche (e, w, mi)
- Salad of pan-fried oyster mushrooms, marinated feta cheese and toasted pine nuts (n, mu, mi)
- Whisky and honey cured Scottish salmon served with lightly pickled cucumbers and shallots (f, mu)
- (V) Truffle brie, roasted beetroots, black olive crostini (mi, mu, w)
- Pan fried wood pigeon breast, pearl barley risotto, blackberry jus (mi, w)

MAINS

- Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas wrapped in bacon (n, e, w, mi)
- Gently roasted loin of free-range Tamworth pork glazed with maple syrup, sage sauce (mi)
- Pan fried fillet of sea bass with samphire and lemon butter sauce (mi, f)
- Pink roasted breast of Gressingham duck, dusted with mixed spice and served with a sloe gin and plum sauce (mi)
- Pan fried 8oz Hereford sirloin steak with a creamy peppercorn sauce and pomme frites (mi) £6 supplement
- Gently roasted rump of lamb with Indian rub and a light red wine jus (mi, n)
- (Vegan) Braised aubergine filled with provencal vegetables and chickpea puree (so)
- (V) Roasted root vegetable crumble with Parmesan topping and tomato fondue (w, mi)
- Slowly braised blade of beef cooked in a rich red wine and mushroom 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 (w, mi)
- (V) Orange flavoured bread and butter pudding made with Cointreau soaked raisins (so, w, mi, e)
- Milk chocolate and Baileys cheesecake with Baileys cream (mi, w, e)
- (Vegan) Individually caramelised apple and berry crumble with granola topping served with pouring cream or ice-cream (w, so)
- (V) Warm gingerbread cake, toffee sauce, biscoff ice-cream (mi, w, e)
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- (V) Tea or coffee with mince pies (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