

New Years Eve Menu

£130 PER PERSON

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

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In house smoked duck breast with raspberry dressing and toasted nuts (mu, n)
(Vegan) Medley of baby leaves topped with sun blushed tomatoes, plant based cheddar,
oyster mushrooms and tapenade croutes (so, w)

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Crispy king prawns and grilled Scottish salmon, Jerusalem artichoke puree, lobster
sauce (c, mi, f)
(Vegan) Wild mushroom and orzo pasta risotto, beetroot coulis (so, w)

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(Vegan) Refreshing Champagne sorbet

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Pan fried English beef fillet with horseradish and brioche crust, braised potatoes and
black truffle sauce (mi, w)
(Vegan) Tempura battered aubergine and tomato tower, Napoli sauce (w)

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Selection cheese with red onion chutney, grapes and biscuits (mi, w)
Trio of desserts (you will receive all 3 miniature desserts below):
(V) Dark chocolate cup filled with chocolate mousse and raspberries (e, mi)
(V) Individual pear and almond tart, Anglaise sauce (w, n, mi)
(V) Strawberry pavlova, red fruit coulis (e, mi)

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(V) Tea or coffee with petit fours (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