

New Years Eve Menu

£130 PER PERSON

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

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(V) Crunchy chicory, walnut, cheddar cheese shavings and honey glazed heritage beetroot salad. (mi,n)

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Cornish crab and avocado tian with salmon caviar and a lemon and lime dressing. (cr,mi,mu,f)

(V) Braised flat field mushroom filled with a cranberry, sage and mozzarella stuffing. (mi,w)

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(V) Mandarin puree topped with a refreshing blood orange sorbet.

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Pan-fried English beef fillet with pomme mousseline and a rich red wine and truffle sauce. (mi)

(V) Crispy mille-feuille of polenta layered with Provencal ratatouille, Parmesan cheese and a rich tomato compote. (e,mi)

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Selection of cheeses with grapes, biscuits and chutney. (mi,w)

Trio of desserts (you will all receive all three miniature desserts below):

(V) Warm tart tatin topped with vanilla and Calvados sauce. (mi,w,e)

Passion fruit panna cotta with almond biscuit. (mi,e,w,n)

(V) Rich dark chocolate and Griottine cherries brownie served with Chantilly cream. (mi,e,w)

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(V) Tea or coffee with petit fours. (mi,e,w,n)

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