



DOVECLIFF HALL

COUNTRY HOUSE HOTEL

Sunday Lunch Sample Menu

Starters

(V) Sliced seasonal melon with rose syrup

Warm salad of grilled smoked lardons, poached egg, sun blushed tomatoes and croutons (mu,e,w)

(V) Cream of tomato soup

Deep fried white bait served with tartare sauce (e,w,f)

Baked potato, smoked vintage Leicester and sage pie served with a walnut dressed salad (w,e,mi,n)

Main courses

Roasted 21-day mature Sirloin of English beef with Yorkshire pudding and a rich red wine sauce. (e,w,mi)

Gently roasted loin of free-range Tamworth pork coated with a creamy cider sauce (mi)

Pan fried chicken supreme with mushroom and Madeira sauce. (mi)

Seared cod loin on a light caper and lemon sauce (f,mi)

(V) Vegetable risotto bound in parmesan cream and drizzled with a white summer truffle oil (mi)

Desserts

(V) Orange flavoured bread and butter pudding made with Cointreau-soaked raisins and double cream.

(mi,w,e,so)

(V) Rich dark chocolate tart served with salted caramel and butterscotch ice-cream (e,w,mi)

(V) Summer fruit fool with biscuits (e,w,mi)

(V) Mixed fruit Pavlova with red fruit coulis. (mi,e,)

Selection of cheeses with grapes, chutney and biscuits. (mi,w) Supplement £3.00

Tea or coffee with mint. (so) £3.50

(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 ask one of our team members for more information.

A discretionary 10% service charge will be added to all bills.