

VALENTINE'S DAY MENU



3 Course Menu - £49.95 per person
Available 13th, 14th and 15th February 2025

STARTERS

(V) Sliced Galia melon with red fruit compote and mango coulis.

Smooth chicken liver pate layered with truffle and fine herbs served with toasted brioche. (mi,w)

(V) Freshly cooked asparagus and gnocchi with parmesan and truffle oil. (mi,w)

Tempura king prawns with a sweet chili and mango salad. (w,cr)

SHARING PLATTER: Cured ham, salami, marinated olives, bocconcini mozzarella, sun blushed tomatoes, selection of chutneys and crusty bread. (w,mi)

MAINS

Chargrilled 21 day aged Hereford beef fillet accompanied with the sauce of your choice (mi)
(Choice of peppercorn or blue cheese)

Vegan crispy polenta layered with Provencal vegetables and vegan cheese. (so)

Pan fried Scottish salmon with asparagus, herb coated new potatoes and a light Chardonnay and chive sauce. (mi,f)

Pan roasted supreme of corn-fed chicken with braised spring onions, Dauphinoise potatoes and oregano jus. (mi)

SHARING DESSERTS ONE PLATE PER COUPLE

Light strawberry and raspberry mousse on a vanilla sponge base and red fruit coulis. (mi,w,e)

(V) Red velvet cupcake filled with a black cherry compote. (mi,e,w)

(V) Dark Belgian chocolate tart, pistachio crumbs, Chantilly cream. (mi,e,w,n)

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



(V) – Suitable for vegetarians

Please inform one of our team if you have any allergies or dietary requirements.

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.

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



DOVECLIFF HALL
COUNTRY HOUSE HOTEL