

# Boxing Day Menu

£59 PER PERSON

## STARTERS

(Vegan) Sliced melon with a pineapple and pomegranate salsa.

(Vegan) Carrot, orange and coriander soup topped with croutons. (so,w)

Ballantine of duck and pork served with Cumberland sauce and Melba toast. (mi,w)

Warm salad of free range poached egg wrapped in air dried ham and drizzled with a balsamic vinaigrette. (e,mu)

Gin cured in house Scottish Salmon served with a dill and honey dressing. (mu,f)

## MAINS

Pan-fried supreme of corn-fed chicken on a creamy white wine and leek sauce. (mi)

Roast 12day mature English sirloin with Yorkshire pudding and red wine sauce. (mi)

Gently roasted leg of Welsh lamb served with a traditional redcurrant and mint sauce. (mi)

(Vegan) Buckwheat pancake filled with roasted Provencal vegetable and glazed with a vegan cheddar cheese sauce. (so,w)

Pan-fried fillet of sea bream served on a light Chardonnay and chive butter sauce. (mi,f)

## DESSERTS

(V) Traditional Christmas pudding with Brandy sauce. (mi,w) Gluten free and vegan available.

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

(V) Orange flavoured bread and butter pudding made with Cointreau-soaked raisins and double cream. (mi,e,w,so)

(V) Profiteroles: choux buns filled with Baileys cream and coated with a rich dark chocolate sauce. (w,e,mi)

(V) Lemon curd meringue roulade with fresh raspberries and a raspberry coulis. (e,mi)

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Tea or coffee with mince pie (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