

# Festive Sunday Lunch

2 COURSES FOR £29, 3 COURSES FOR £35

## STARTERS

(Vegan) Sliced galia with fresh mango and passion fruit coulis  
Warm salad of grilled Moroccan sausages, roasted sweet peppers and chickpeas topped with a sour cream dressing and pomegranate seeds (mi,w)  
Sweet potato and parsnip soup served with croutons (w)

(V) Freshly baked wild mushroom and stilton pie served with a medley of honey glazed beetroot and baby herbs (e,w,mi)  
Warm new potato, crayfish and Scottish smoked salmon stack, dill and shallot vinaigrette (cr,f)  
Smooth chicken pate layered with truffle served with Dijon and honey dressing and toasted brioche (mi,w,mu)

## MAINS

Roasted 21-day mature sirloin of English beef with roasted potatoes, Yorkshire pudding and a rich red wine sauce (mi,e,w)  
Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas wrapped in bacon (mi)  
Gently roasted loin of free-range Tamworth pork with prune and Armagnac sauce, fondant potatoes (mi)  
Pan-fried sea bream with crushed herby new potatoes and a light Chardonnay sauce (mi,f)  
(V) Roasted curried cauliflower with celeriac puree, noisette potatoes and red wine reduction (mi)  
(Vegan) Mushroom Bourguignon served with a herb and grain mustard mash (mu,so)  
All main courses are served with seasonal vegetables

*Additional side dishes available below:*

Cauliflower cheese (mi,w) £6  
Braised red cabbage with raisin and red currant (mi) £6

## DESSERTS

(V) Orange flavoured bread and butter pudding made with Cointreau-soaked raisins (so,mi,w,e)  
Selection of cheese with grapes and biscuits (mi,w) £3.50 supplement.  
(V) Traditional Christmas pudding with brandy sauce (mi,w) *Gluten free or vegan option available*  
(V) Lemon curd meringue roulade with raspberry coulis (e,mi)  
(V) Warm pear and dark chocolate cake served with an Amaretto flavoured Anglaise (e,mi,w)

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Tea or coffee with mint (so) £3.50

**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