



SMALL GROUPS MENU

Group party size of 10-26

Valid from 17th September until 30th November, excluding Sunday and special events

2 x Courses £35, 3 x Courses £43

STARTERS

(V) Sliced melon with bocconcini mozzarella and fresh thyme. (mi)

Chef's soup of the day.

(V) Freshly baked wild mushroom and stilton pie served with a medley of honey glazed beetroot and baby herbs. (mi,e,w)

Gin cured Scottish salmon with pickled shallots and pumpernickel bread. (f,mi,n)

Pan-fried wood pigeon supreme, served pink with braised Puy lentils and blackberry jus. (mi)

(Vegan) Roasted figs glazed with maple syrup topped with tofu, pine nuts and rocket leaves. (so,n)

MAINS

Buttered seasonal vegetables will be served to each table to share.

Pan-fried sea bream with herb crushed new potatoes, salmon caviar, nutmeg flavoured spinach and a light champagne sauce. (f,mi)

Gently pan-fried supreme of corn-fed chicken, carrot and coriander puree, charred corn, chorizo crumbs and a white wine and tarragon jus. (mi)

(Vegan) Brown cap and wild mushroom bourguignon with herb and grain mustard mash. (so,mu)

(V) Roasted curried cauliflower with celeriac puree, noisette potatoes and a red wine reduction. (mi)

Slowly braised blade of beef in a rich red wine and onion sauce and served with dauphinoise potatoes. (mi)

Side dishes are available below.

(V) Buttered tender stem broccoli, toasted pine nuts and almond. (n,mi) £6

(V) Sea salted skinny fries with Parmesan and truffle oil. (mi) £5.50

(V) Braised red cabbage with raisin and red currant. (mi) £6

DESSERTS

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

Selection of cheese with grapes, biscuits and chutney. (mi,w) *Supplement £3*

(Vegan) Iced rum and mango parfait with caramelised bananas and dusted with biscuit crumbs. (so,w,e)

(V) Lemon cured meringue roulade with raspberry coulis. (e,mi)

Blackberry and lime cheesecake with blackberry and liquorice coulis. (w,mi,e)

(V) Thin French apple tart with vanilla ice-cream and Calvados sauce. (mi,w)

(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