

Festive Dinner Menu

2 COURSES £35, 3 COURSES £41

AVAILABLE MONDAY - THURSDAY* FROM 1ST TO 24TH DECEMBER.

*SUBJECT TO AVAILABILITY

STARTERS

(Vegan) Sliced galia melon with fresh mango and passion fruit coulis.

Coarse terrine of guinea fowl and hazelnut with a Balsamic and thyme reduction. (w,e,mu,n)

A warm salad of grilled Moroccan sausages, roasted sweet peppers and chickpeas topped with a sour cream dressing and pomegranate seeds. (mi,w)

(Vegan) Sweet potatoes and parsnip soup served with croutons. (w)

Warm new potato, crayfish and Scottish smoked salmon stack, dill and shallot vinaigrette. (cr,f)

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

(V) Trio of creamy goat cheese and thyme filled choux buns topped with a red onion and port flavoured marmalade. (mi,w,e)

Smooth chicken pate layered with truffle served with dijon and honey dressing and toasted brioche. (mi,w,mu)

MAINS

Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas wrapped in bacon. (mi,w,n)

Gently roasted loin of free-range Tamworth pork with prune and Armagnac sauce, fondant potatoes. (mi)

Seared king prawns and Scottish salmon with mussel linguine and lobster sauce. (cr,w,mi,f)

Pan-fried sea bream with crushed herby new potatoes and a light Chardonnay sauce. (mi,f)

(Vegan) Mushroom Bourguignon with herb and grain mustard mash. (mu,so)

Pan-fried 8oz English sirloin steak with a creamy peppercorn sauce and pomme frites. (mi) **£7 supplement**

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

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

All main courses are served with seasonal vegetables.

Additional side dishes available below.

Cauliflower cheese **£6**

Braised red cabbage with raisins in a port reduction **£6**

DESSERTS

(V) Traditional Christmas pudding with Brandy sauce. (mi,w) gluten free or vegan option available

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

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

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

(V) Warm pear and dark chocolate cake served with an Amaretto flavoured Anglaise. (mi,w,e)

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

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(V) Tea or coffee with mince pie (mi,w,e) **£3.50 Supplement**

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