

Party Nights Menu

PRICES VARY FROM £45-£55

AVAILABLE FRIDAYS AND SATURDAYS THROUGHOUT DECEMBER

STARTERS

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

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)

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)

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)

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

DESSERTS

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

(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. (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