



SMALL GROUPS MENU

Group party size of 10-26

Valid from 10th February until 12th May, excluding Sunday and special events

2 x Courses £35, 3 x Courses £43

STARTERS

Coarse game terrine, homemade plum and cinnamon chutney, walnut dressed salad leaves. (w,n)

(V) Truffle brie, roasted beetroots, mini sun blushed tomato Bruschetta bites. (mi,mu,w)

(Vegan) Sliced galia melon with quince paste, poached winter fruits and Port syrup.

(Vegan) Chef's soup of the day

Warm Roscoff onion tarte tatin with crispy ham, rocket leaves and pomegranate molasses. (w,mi)

Whisky cured Scottish salmon with pickled cucumber and horseradish cream. (mu,f)

MAINS

Pan fried 21 day mature Hereford 8oz sirloin of beef served with pomme frites and peppercorn sauce (mi) £7 Supplement
Slowly braised blade of beef in a rich red wine, mushroom and lardons of bacon sauce and served with pomme mousseline.

(mi)

Gently roasted belly of free-range Tamworth pork, maple syrup glaze, braised savoy cabbage, fondant potatoes and apricot sauce. (mi)

Pan-fried Scottish salmon fillet with parmentier potatoes and an asparagus and chive sauce. (mi,f)

Pan roasted supreme of corn-fed chicken with braised spring onions, Dauphinoise potatoes and oregano jus. (mi)

(V) Crispy mille-feuille of polenta layered with Provencal ratatouille, Parmesan cheese and a rich tomato compote. (e,mi,w)

(Vegan) Vegetables pappardelle topped with a basil, spinach and spring onion pesto (w,so)

Side dishes are available below.

(V) *Sea salted skinny fries (mi) £5.50*

(V) *Spring greens, shallots, toasted walnuts (mi,n) £6*

(V) *Honey glazed Heritage carrots (mi) £6*

DESSERTS

(V) Classic vanilla crème brûlée, with shortbread biscuits. (mi,w,e)

(V) 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) £3.50 Supplement

Yorkshire forced rhubarb and vanilla cheesecake with rhubarb compote. (mi,e,w)

(V) Dark Belgian chocolate and blueberry sponge cake with clotted cream and wild berries ice-cream. (w,e,mi)

(Vegan) Individually caramelised apple and pecan nuts crumble with toasted oat topping served with pouring cream or ice-cream. (so,w,n)

(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