

The Dovecote Restaurant

SUNDAY LUNCHEON MENU 21st August 2011

Starters

Chicken liver parfait with a red onion compote


▼ Roasted vegetable and mozzarella salad

Morley Hayes fishcake, lemon mayonnaise

▼ Mushroom soup with crème delice on toast

▼ Sparkling wine summer fruit jelly

Main course

Pan fried chicken, crushed peas, mushroom cream sauce 

Roast leg of lamb from Mr Buckston, Field Farm, Sutton on the Hill, Ashbourne 
Thyme and mint gravy

Roast sirloin of beef from Mr Aldridge, Field Farm, Worthington, Ashby de la Zouch
Yorkshire pudding and gravy

Lemon sole, potato crust, warm salad of gem lettuce, shallots and bacon, sauce vierge

Honey roast rack of local pork, pear chutney, caramelised onion stuffing 

▼ Char grilled aubergine, goat's cheese, honey dressing

All main courses served with a selection of seasonal vegetables and potatoes

Puddings

Lemon tart, Italian meringue, minted strawberries

Poached pear, honeycomb parfait, sugared walnuts

Ginger parkin, poached peaches, peach sorbet

Chocolate marquise, salted almond ice cream

Fresh English strawberries and cream

Bailey's panacotta, raspberries, hazelnut feuilletine, raspberry sorbet

Colston Bassett stilton, with oatcakes, prune and apple chutney 

Coffee

Freshly brewed coffee and mints

£21.45 per person - under 12 years £10.75

Inclusive of VAT

This menu is served from 12.00 noon until 4.30pm

Our host and chef are willing and able to help with any special dietary requirements

Dishes may be cooked plainly and without sauces if required

Dishes may contain nuts and seeds



The Derbyshire flag features a green cross on a blue background. These colours were chosen to represent Derbyshire's green countryside and its rivers and reservoirs. In the centre of the flag is a Tudor rose which has been the county badge since the 1470s. The rose is gold in colour to differentiate from the emblems of Yorkshire and Lancashire; it is also supposed to symbolize quality.