

# The Dovecote Restaurant

## SUNDAY LUNCHEON MENU

### Starters

Sesame seed battered pork, sweet chilli dressing

Fish cake, homemade tartare sauce

✓ Field mushroom soup, blue cheese mousse and garlic croûte

Potted chicken liver parfait, toasted rustic bread, shallot and orange marmalade

✓ Carpaccio of pineapple, mint syrup, mango sorbet

### Main course

Roast sirloin of beef from Mr Armett, Hilltop Farm, Castle Donnington, Yorkshire pudding and gravy

Roast leg of lamb from Mr Swindell, Banks Farm, Worksop, redcurrant and rosemary gravy

Beef and onion suet pudding, creamed leeks and bacon

Loin of locally stuffed pork, pear and walnut stuffing 

Morley Hayes fish medley, creamed potatoes, white wine sauce

Hake, salmon, prawns, smoked haddock

✓ Cauliflower arancini, Derbyshire wild mushrooms

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

### Puddings


Sticky toffee pudding, banana ice cream

Lemon posset, sherbet sorbet, warm madeleines

Blood orange cheesecake, blood orange sorbet

Mille Feuille "rhubarb and custard"

Chocolate tart, bailey's ice cream

✓ A selection of British cheeses served with assorted crackers, grapes and celery 

### Coffee

Freshly brewed coffee and mints

**£20.95 per person - under 12 years £10.50**

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.