

SEASONS MENU

Opening hours:

Sunday Lunch: 12pm - 2pm

Dinner: Monday-Saturday 6.30pm - 9pm





WELCOME

All dishes are cooked to order so please advise if you are in a hurry and our staff will recommend dishes to suit. Our chefs will be pleased to adjust recipes to suit any dietary requirements.

The return to "Beef Dripping" for enhanced flavour and crispness has been well received through the summer so we have made no change but we still offer vegetable oil as an alternative for vegetarians. Please advise when placing your order.

For "Little People" we can offer small portions of all dishes on our menu, please discuss your requirements when ordering.

We have created a "Light Menu" for the smaller appetite which is available in Seasons Restaurant or the Bar.

See our web site to keep up with many exciting forthcoming events
www.dowerhousehotel.co.uk

Enjoy your meal!

Anne Dobbs
General Manager

For more information or to book a table please contact reception
on **01526 352588** or email info@dowerhousehotel.co.uk

SEASONS MENU

STARTERS

Homemade Soup of the Day £4.95

Chicken Liver Pate £5.95

With Toasted Bloomer Bread and Caramelised Red Onion Chutney

Whole Baked Mini Camembert £6.95

Topped with Fresh Thyme & Garlic, Served with Warm Crusty Bread

Seafood Platter on a Slate £7.95

Whitebait, Prawns, Smoked Salmon and Marie Rose Sauce

Smoked Duck and Fig Salad £7.25

With Sautéed Red Onions and Beetroot

Prawn and Crayfish Cocktail £7.25

With Little Gem Lettuce and Homemade Marie Rose Sauce

Poached Egg and Pancetta £6.95

Sat on a Bubble and Squeak Cake

Grilled Lincolnshire Plum Loaf £7.50

Topped with Onion Chutney and Lincolnshire Poacher Cheese With a Balsamic Dressing

Wild Mushroom and Brie Toasts £6.50

Topped with Fresh Herbs and Pea Shoots

SEASONS MENU

MAINS

Tournedos Rossini £24.50

Fillet topped with our own chicken liver parfait and wrapped in Parma Ham.
Cooked to your liking and served on a crouton with a red wine & mushroom sauce.

8 oz Fillet Steak £24.00 | 8 oz Sirloin Steak £21.00

Served with mushrooms, grilled tomatoes on the vine, chips (in beef dripping)
homemade onion rings and garden peas.
"Sauce on the side?" – Black Pepper, Stilton, Red wine & mushroom add £2.50

Fillet of Beef Stroganoff £19.95

Strips of Pan Fried local Fillet, with Wild Mushrooms, Onions, Garlic (optional)
Paprika, Brandy & Cream

Griddled Barnsley Chop £18.95

Served with Lyonnais Potatoes and Topped with a Mint and Honey Jus

Supreme of Chicken £16.95

Pan Roasted on a Potato Rosti topped with a Wild Mushroom Sauce

Pork Fillet £17.25

Rolled in a French Mustard and Herb Crumb, Served on a Black Peppercorn Sauce

Roasted Red Mullet £16.95

In a Tarragon and Pancetta Butter

Sea Bass Fillet £17.25

With a Sea Salt & Rosemary Crust, Sat on a Bed of Rustic Ratatouille

Slow Cooked Confit of Duck Leg £16.95

On Braised Red Cabbage, Topped with a Five Spice Sauce

Unless stated otherwise all the above dishes are served with fresh local vegetables
or mixed salad & today's choice of potatoes.

VEGETARIAN DISHES

Wild Mushroom Risotto £12.95

Topped with Parmesan Shavings and Sliced Red Chillies

Roasted Red Pepper £12.25

Filled with a Savoury Rice Sat on a Vine Tomato and Herb Sauce

Spinach and Goats Cheese Gnocchi £11.50

SEASONS MENU

COFFEE / TEA / HOT CHOCOLATE

Jamaica Blue Mountain filter coffee £2.15

Cappuccino £2.65

Espresso £1.90

Caffe Latte £2.65

Mocha £2.65

Americano £2.65

Breakfast Tea £1.90

Fruit Tea selection £1.90

Peppermint Tea £1.90

Earl Grey £1.90

Liqueur Coffee £5.10

Hot Chocolate £2.65