



DOVECOTE EVENTS  
CREATIVE • BESPOKE • INSPIRED

# Pop Up Restaurant

FRIDAY 22<sup>ND</sup> MARCH 2024

Bringing you the finest ingredients, big on flavour and style, Dovecote Events are hosting their first pop up restaurant evening of 2024.

Indulge in a delicious tasting menu to surprise and delight the taste buds, in the picturesque setting of the charming Dovecote Barn.

BOOKINGS FROM 6:30PM

£75 per person

Tables available for between two and ten people.  
£25 deposit per person on booking.



FOR BOOKINGS AND INFORMATION

[dovecoteevents.uk](https://www.dovecoteevents.uk)

[info@dovecoteevents.uk](mailto:info@dovecoteevents.uk)

01295 816566

**MENU**  
**£75.00 PER PERSON**

Warm brioche chicken liver parfait

Caramelised cauliflower velouté, herb oil, pickled cauliflower garnish

Sea bass ceviche, crispy skin, pickled spring onions, cucumber, chilli

Aubrey Allen fillet of beef\*, bone marrow, Boulangère potato, pepper corn sauce, beef shin stuffed cabbage, nasturtium leaf, burnt onion powder

Peach jelly, champagne sorbet, honey tuile, lemon thyme

Stem ginger sticky toffee pudding, pecan chantilly

\*Beef will be served medium rare.

Whilst this is a set menu, please let us know in advance if you require vegetarian or gluten free alternatives.

**£12.00 per person additional cheese course**

Hafod cheddar  
Cashel blue  
Homemade chutney

