

THE CLIFF HOTEL

Gala dinner

STARTERS

Slow roast pork belly and black pudding bon bon with puffed pork crackling and apple puree

Smoked salmon with watercress and horseradish crème fraiche on crostini (gfa)

Stuffed portobello mushroom stuffed with porcini mushroom walnuts finished with sourdough crumb (ve)(gf)

MAINS

Slow cooked beef short rib
With garlic mashed potato and red wine jus (gf)

Chicken Ballantine with fondant potato savoy cabbage and chicken velouté

Lemon butter salmon With baby potatoes and sugar snap peas (gf)

Cajun cauliflower with baby potatoes tender stem broccoli and vegan cajun butter sauce (ve) (gf)

DESSERTS

Vanilla panna cotta with berry compote, short bread biscuit and pistachio crumb

Chocolate hazelnut 'forero roche', chocolate ganache coating in hazelnut with hazelnut shard and chocolate ice cream (n) (gf)

Mulled wine poached pear with honeycomb , blackberries and vanilla ice cream (vea)