



Festive Menu 2 Course £19.95 3 Course £24.95

STARTERS

Cauliflower & Chestnut Soup (V) (VE)
served with toasted loaf

Prawn & Smoked Salmon Tian (GF)
served with caper butter

Ham Hock & Pea Terrine
served with toasted loaf and apple chutney

Goats Cheese Tart (V)
served with mixed leaves

MAINS

Roasted Turkey
served with rich gravy, seasonal vegetables, roast potatoes and braised cauliflower

Salmon Fillet (GF)
hot smoked salmon fillet served with garlic & herb new potatoes, fine beans, & beurre blanc

Fillet of Beef (GF) * £2.00 supplement
6oz fillet of beef served with dauphinoise potatoes, fine beans & peppercorn sauce

Mediterranean Vegetable Tart (V) (VE)
served with a rich tomato & herb sauce, roasted potatoes and seasonal vegetables

DESSERTS

Traditional Christmas Pudding
served with a brandy infused custard

Apple & Plum Tart (VE)
served with vanilla ice cream

Chocolate & Raspberry Torte (VE)
served with raspberry sorbet & berry compote

Selection of Cheeses
served with chutney, crackers & grapes

A pre order is required for all events with festive menu included, and returned 14 days before the event, solely by the lead booker. Deposit of £5.00 per person is required within 5 days of booking, balance payment is required 14 days before the event. deposits are non refundable or transferable. Amount will be kept for any no-shows or cancellations. No discounts or promotions maybe used in conjunction with this booking. In the unlikely event of a government enforced lockdown the cliff hotel reserves the right to retain the deposit.