

Christmas Day Lunch Menu

The Cliff Hotel

Five Course Menu Served 12.30pm to 3.30pm in Muse

Starters

Spiced Parsnip Soup with sourdough bread (ve)

Smoked Salmon with pickled cucumber & horseradish bruschetta

🍷 Cured Sliced Meats with olives, artichokes & ciabatta

Goats Cheese & Caramelised Onion Tart
served with dressed rocket (v)

Main Course

Roasted Free Range Norfolk Turkey with roast potatoes, bacon wrapped chipolata sausage, maple roasted parsnip, sprouts, hazelnuts, cranberry sauce and thyme and red wine gravy

Sirloin of Beef served with dauphinoise potato, crispy courgette and peppercorn sauce

Parsnip, Wild Mushroom & Hazelnut Roast
(ve) with roast potatoes, maple roast parsnips, sprouts, hazelnuts and vegan gravy

Pan Fried Seabass with oven baked new potatoes, pancetta, petit pois and black olive dust

Dessert

Christmas Pudding
with brandy custard

Caramelised Lemon Tart with crème fraiche & strawberry & basil compote

Chocolate and Raspberry Torte with raspberry coulis (ve, gf)

Selection of Cheeses

🍷 Selection of Cheese complimented by house chutney, celery, grapes and savoury biscuits

Coffee & Petit Fours

T&Cs – Non-refundable £10pp dep within 7 days of booking –pre order due 14 days prior – balance payment 14 days prior

Adult £59.95 4yrs to 12yrs £25.00

0-3yrs free* *0-3 includes a roast turkey main and ice cream desert