

Christmas Day Carvery

At The Cliff Hotel

Carvery Booking Times

12.00pm, 1.00pm

3.30pm, 4.00pm

In The Music Room

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, seasonal vegetables with thyme and red wine gravy

Topside of Beef with Yorkshire pudding, roast potatoes, seasonal vegetables with thyme and red wine gravy

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

Vanilla Baked Cheesecake
with winterberry compote

Chocolate and Raspberry Torte with raspberry coulis (VE)

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

Adult £39.95 4yrs to 12yrs £20.00
0-3yrs free* *0-3 includes a roast turkey main and ice cream desert