The Cliff Hotel CHRISTMAS PARTY NIGHTS

STARTERS

Carrot & Parsnip Soup (ve)

Chicken Liver Pate with toasted ciabatta and red onion chutney (gfa)

Smoked Salmon Bruschetta served with horse radish, creme fraiche & pickled radish (gfa)

MAINS

Roasted Turkey served with rich gravy, stuffing, pigs in blankets, roast potatoes, carrots, parsnips & sprouts

Mediterranean Vegetable Tart served with a tomato & herb sauce, roast potatoes, carrots, parsnips & sprouts (ve)

Fillet of Seabass served with sautéed baby potatoes and creamed leeks (gf)

DESSERTS

Traditional Christmas Pudding served with brandy sauce

Vegan cherry and chocolate cheesecake served with cherry compote (ve)(gf)

Baked vanilla Cheesecake with a berry compote