



C L I V E D E N

LUNCH *or* DINNER

Monday to Sunday £125 per person

Includes Coffee & Mince Pies

STARTERS

Choose between

Truffle Risotto (PB+)

Parmesan, chives
(Ce, M)

Loch Duart Smoked Salmon

horseradish cream, compressed
cucumber, caper berries
(F, M, SD)

Duck Terrine

spiced orange jelly, brioche,
chestnut
(G, SD)

MAINS

Choose between

Seared Bass

mussel chowder, saffron sauce
(F, M, Mo, SD)

Norfolk Bronze Turkey (PB+)

sage and apricot stuffing,
crispy roast potatoes, carrots,
parsnips and Brussels sprouts
(E, G, M, SD)

Parsley Gnocchi (V)(PB+)

pickled beets, goat's cheese
mousse, candied pecans
(E, G, M)

DESSERTS

Choose between

Dark Chocolate Tart (PB+)

pine tree ice cream
(E, G, M)

Sticky Toffee Pudding

salted caramel sauce, vanilla ice
cream
(E, G, M, SD)

Cliveden Christmas Pudding (PB+)

brandy ice cream
(E, G, M, N, SD)

Selection of Five Cheeses (£10 supplement per person)

grapes, crackers, quince jelly
(G, M, SD)

Coffee & Mince Pies

(PB) Plant-based (PB+) Plant-based available (V) Vegetarian

ALLERGEN KEY - (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) MILK, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (P) PEANUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS

Applicable to groups of 8 guests or more. Available in one of our 5 private dining rooms only. Room hire starts from £400 and parties are asked to pre-order. The rooms have beautiful festive decorations and crackers will be included. Minimum spends apply. Available from Sunday 23rd November 2026 to Friday 19th December 2026