



C L I V E D E N

FESTIVE DINNER 2021

For Parties of 10, or More

STARTERS

Leek Risotto

Charred Baby leek, Blue Cheese, Walnut
[D, N, SD]

Loch Duart Salmon Ceviche

Grapefruit, Herb Crème Fraîche
[D, F, SD]

Crisp Confit Duck Salad

Spring Onion, Cucumber, Roasted Plum
[Se, S, SD]

MAINS

Steamed Fillet of Halibut

Braised Lettuce, Peas, Mussels
[C, D, F, Mo]

Parsley Gnocchi

*Truffle Curd, Peas, Broad Beans,
Hazelnut and Truffle Pesto*
[D, E, G, SD]

Norfolk Bronze Turkey

*Sage and Apricot Stuffing, Crispy Roast
Potatoes, Carrots, Parsnips and Sprouts*
[D, E, G, N, SD]

DESSERTS

Buttermilk Panna Cotta

Apricot, Lavender Shortbread
[D, G, SD]

Trio of Chocolate Bombe

Praline, Yuzu
[D, E, N, S, SD]

Cliveden Christmas Pudding

Brandy Ice Cream
[E, G, N, SD]

Supplementary Cheese Course - £10 per person

Seasonal Selection of 5 Cheeses

Grapes, Celery

Served with Walnut and Raisin Bread, and Crackers

[Ce, D, E, G, N, SD]

ALLERGEN KEY – [Ce] CELERY, [C] CRUSTACEANS, [D] DAIRY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS, [M] MUSHROOMS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [Se] SESAME SEEDS, [S] SOYA, [SD] SULPHUR DIOXIDE.