



CLIVEDEN

FESTIVE LUNCH 2023

For parties of 10 or more

£105 per person

STARTERS

Delica Pumpkin (P)
butternut hummus, toasted pine nuts, pine tree oil
(N)

Smoked Salmon
radish, cucumber, yoghurt
(F, M)

Venison Tartare
blackberry mustard, walnut bread
(G, Mu, N)

MAIN COURSES

Jerusalem Artichoke Risotto (V)
vanilla, redcurrants
(M)

Seared Bass
musel chowder, saffron sauce
(F, M, Mo, SD)

Norfolk Bronze Turkey
*sage and apricot stuffing, crispy roast potatoes,
carrots, parsnips, sprouts*
(G, M)

DESSERTS

Cliveden Cheesecake
blackberry, lemon verbena
(E, G, M)

Apple Tarte Tatin
salted caramel, vanilla ice cream
(E, G, M, SD)

Christmas Pudding
brandy ice cream
(E, G, M, N)

Tea, Coffee and Mince Pies

(V) Vegetarian (P) Plant-based

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