



C L I V E D E N

NEW YEAR'S EVE

Champagne & Canapés

AMUSE-BOUCHE

Cured Halibut

Oscietra caviar, lemon
(E, F)

STARTER

Guinea Fowl & Goose Liver Terrine

pistachio, cranberry
(G, M, N, SD)

FISH COURSE

Seared Scallop

winter truffle, celeriac
(C, G, M, Mo)

MAIN COURSE

Fillet of Beef

lobster ravioli, port jus
(C, Ce, E, G, M, SD)

PRE-DESSERT

Gooseberry Tart

champagne sorbet
(G, SD)

DESSERT

Chocolate & Caramel Fondant

pistachio ice cream
(E, M, N)

TO FINISH

*Selection of Cheeses from the Buffet
in the Great Hall*

(Ce, G, M)

(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

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT