



C L I V E D E N

CHRISTMAS DAY EVENING BUFFET

SEAFOOD STATION

Dressed Salmon (F)

Oysters with Traditional Garnish (E, G, Mo, SD)

Potted Cran & Shrimp (C, M)

Seafood Cocktail Platter, lobster, prawns, cockles, mussels, squid, crevettes (C, F, Mo)

Caviar, sour cream, blinis, chopped egg, chopped chives (E, F, G, M)

Smoked Salmon & Gravavlax (F, Mu)

66 PRAWN COCKTAIL STATION (C, E, G, SD)

GARDEN STATION (PB)

Edible Flowerpots

Pistachio Cherries (N)

Mushrooms on Toast (G)

Smoked Carrot Rose (G)

Celeriac Cocktail

Potted Pumpkin

FROM THE LARDER

Truffled Potato & Chive Salad

Montgomery Cheddar & Raisin Coleslaw (E, M, Mu)

Cucumber Dill Salad, Citrus Sour Cream on the Side (M)

Charcuterie Platter (G, M, SD)

Bread & Cheese Station (G, M)

HOT CARVERY TROLLEY

Roasted Sirloin of Beef with Horseradish Cream (M)

Honey & Clove-Glazed Gammon

Salmon en Croute with Beurre Blanc (E, F, G, M)

Vegetable en Croute (PB) (G)

Buttered New Potatoes with Chives (M)

Braised Hispi Cabbage Wedge

Tenderstem Broccoli

MINI BITES

Turkey Club Sandwiches (E, G)

Cranberry & Brie Toastie (G, M)

Pigs in Blanket Sausage Rolls (E, G, M)

Vegan Cheese & Pumpkin Hummus Samosas (PB) (G)

DESSERT STATION

Giant Cliveden Yule Log (E, G, M)

Rice Pudding with Clementine & Vanilla (M)

Mini Chocolate Baubles (PB+) (E, G, M)

Christmas Cake (PB+) (E, G, M)

ICONIC

Hotels & Resorts

(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