



C L I V E D E N

BOXING DAY

Laurent-Perrier Champagne & Canapés

STARTER

Quail & Duck Terrine

confit plums
(E, G, M)

FISH COURSE

Confit Lemon Sole

hazelnut butter sauce, capers, chives
(F, M, N, SD)

MAIN COURSE

Seared Duck Breast

crushed potato, wilted spinach, champagne sauce
(M, SD)

PRE-DESSERT

Star Anise Mousse

cranberry sorbet
(E, G, M)

DESSERT

The Chocolate Orange

(E, G, M)

TO FINISH

Coffee & Bonbons

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