



CLIVEDEN
NEW YEAR'S DAY

Champagne & Canapés

AMUSE-BOUCHE

Smoked Salmon & Caviar
(F, M, SD)

STARTER

A choice between:

Mushroom Agnolotti

winter truffle, beurre monté
(E, G, M)

Pan-Fried Goose Liver

spiced apple, rum & raisin
(E, G, M)

Crab Salad

Sauternes jelly, brown crab emulsion
(C, G, M)

MAINS

A choice between:

Duck Breast

crispy wing, confit gizzards, chic-
ory
(E, G, M)

Monkfish

cauliflower velouté, crispy bacon,
saffron potato
(C, F, M)

Stuffed Savoy Cabbage (PB)

best of brassicas, onion jus
(SD)

DESSERTS

A choice between:

Baked Alaska

orange parfait
(E, G, M)

Chocolate Delice

cranberry sorbet
(E, G, M)

Pineapple Carpaccio (PB)

mango and mint salsa

(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