



CLIVEDEN
NEW YEAR'S DAY

Champagne & Canapés

AMUSE-BOUCHE

Smoked Salmon & Caviar
(F, M, SD)

STARTER

A choice between:

Truffle Ravioli (PB+)
mushroom consommé
(E, G, M)

Pan-Fried Foie Gras
spiced apple, raisin jus
(E, G, M)

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

MAINS

A choice between:

The Whole Duck
caramelised breast, crispy wing,
confit gizzards, chicory
(E, G, M)

Monkfish
Brussels sprout velouté,
crispy bacon
(C, F, M)

Stuffed Savoy Cabbage (PB)
balsamic caviar sauce
(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 pesto

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