



C L I V E D E N

BOXING DAY

Laurent-Perrier Champagne & Canapés

STARTER

Guinea Fowl & Duck Terrine

plum chutney, brioche
(E, G, M)

FISH COURSE

Confit Lemon Sole

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

MAIN COURSE

Seared Duck Breast

carrot and sweet potato mash, confit duck stuffed chicory, jus
(M, SD)

PRE-DESSERT

Star Anise Mousse

cranberry sorbet
(E, G, M)

DESSERT

The Chocolate Orange

(E, G, M)

TO FINISH

Coffee & Bonbons

(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