



C L I V E D E N

FESTIVE DINNER 2023

For parties of 10 or more

£120 per person

STARTERS

Truffle Risotto
(M)

Loch Duart Salmon Tatare
redcurrant, avocado
(F)

Duck Terrine
spiced orange jam, rye
(G, S)

MAIN COURSES

Parsley Gnocchi
butternut, goat's curd, sage
(E, G, M)

Seared Bass
mussel chowder, saffron
(F, M, Mo)

Norfolk Bronze Turkey
*sage and apricot stuffing, crispy roast potatoes,
carrots, parsnips, sprouts*
(M)

DESSERTS

Dark Chocolate Tart
pine tree ice cream
(E, G, M, N)

Cranberry Mille-Feuille
burnt custard, star anis
(E, G, M)

Cliveden Christmas Pudding
brandy ice cream
(E, G, M, N)

Seasonal Selection of Cheeses
grapes, celery, walnut and raisin bread, and crackers (add as supplement £10)
(G, M)

Tea, Coffee and Mince Pies

(V) Vegetarian (P) Plant-based

ALLERGEN KEY - [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS,
[M] MILK, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS