



C L I V E D E N

NEW YEAR'S EVE

*Champagne & Canapés*

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AMUSE-BOUCHE

*Cured Halibut*

Oscietra caviar, lemon  
(E, F)

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STARTER

*Quail & Goose Liver Terrine*

pistachio, cranberry  
(G, M, N, SD)

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FISH COURSE

*Seared Scallop*

winter truffle, celeriac  
(C, G, M, Mo)

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MAIN COURSE

*Fillet of Beef*

lobster ravioli, port jus  
(C, E, G, M, Mo, SD)

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PRE-DESSERT

*Gooseberry Tart*

champagne sorbet  
(G, SD)

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DESSERT

*Chocolate & Caramel Fondant*

pistachio ice cream  
(E, M, N)

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TO FINISH

*Selection of Cheeses from the Buffet  
in the Great Hall*

(Ce, G, M)

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