



## CLIVEDEN

### LUNCH *or* DINNER

Monday to Sunday £125 per person

Includes Coffee & Mince Pies

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#### STARTERS

Choose between

*Truffle Risotto* (PB+)

Parmesan, chives  
(Ce, M)

*Loch Duart Salmon Tartare*

redcurrant, avocado  
(F, M, SD)

*Duck Terrine*

spiced orange jam, rye  
(G, SD)

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#### MAINS

Choose between

*Seared Bass*

mussel chowder, saffron sauce  
(F, M, Mo, SD)

*Norfolk Bronze Turkey* (PB+)

sage and apricot stuffing,  
crispy roast potatoes, carrots,  
parsnips and Brussels sprouts  
(E, G, M, SD)

*Parsley Gnocchi* (V)(PB+)

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

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#### DESSERTS

Choose between

*Dark Chocolate Tart* (PB+)

pine tree ice cream  
(E, G, M)

*Cranberry Mille-Feuille*

burnt custard, star anise  
(E, G, M)

*Cliveden Christmas Pudding* (PB+)

brandy ice cream  
(E, G, M, N, SD)

*Selection of Five Cheeses* (£10 supplement per person)

grapes, crackers, quince jelly  
(G, M, SD)

*Coffee & Mince Pies*

## 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

Applicable to groups of 8 guests or more. Available in one of our 5 private dining rooms only. Room hire starts from £400 and parties are asked to pre-order. The rooms have beautiful festive decorations and crackers will be included. Minimum spends apply. Available from Sunday 23rd November 2026 to Friday 19th December 2026