



The Cliff House

EAT | DRINK | BE MERRY

To secure your booking a non-refundable deposit of £5 per person is required.

If an individual or whole party cancels, the deposit will not be refunded.

Individual cancellations must give at least 48 hours notice, or the full price will be charged on the day of the party.

Large parties may be split into smaller tables to accommodate the group.

You are required to arrive at the time of the booking, and we recommend that the party organiser emphasises the importance of this.

Bookings may be subject to a return time, if this applies to your party you will be advised of this in advance.

All tables booked on a Friday & Saturday evening will require a pre-order. Any tables of 8 or more booked throughout December will also require a pre-order. This must be received 10 days prior to the booking and can then not be changed.

The balance must be paid on the day by the organiser by means of one payment, cash or card. Bills cannot be split and any food or drink items on the bill, will be the responsibility of the party organiser to settle.

The bar closes at 11pm, with all guests required to leave the premises by 11.20pm. These restrictions are bound by our license and we recommend organising your transport home in advance. New Year's Eve, the bar closes at 1am, carriages by 1.20am.

If you have any dietary requirements, please advise these at the time of booking and we will happily accommodate an alternative. If no notice is given, we cannot guarantee we will be able to offer an alternative.

Service will not automatically be added to your bill, and is at your discretion. The team would be very grateful if you could remind the whole party.

Live music will start at 8.45pm each Friday & Saturday night. For the line up please visit our Christmas page on our website; www.thecliffhouse.co.uk

* New Year early diners with 25% off will be subject to table return time of 8 or 8.30pm

Gather your Friends, Family or Colleagues and celebrate Christmas with us this year

CHRISTMAS PARTIES

Enjoy three courses for £28.5

Available from Monday December 2nd - 23rd, excluding Sundays. Live music every Friday and Saturday night

CHRISTMAS PARTY BUFFET MENU

£25 Per Person

Available Monday-Thursday throughout December for parties of 25 or more. Includes free room hire.

CHRISTMAS EVE

Enjoy three courses for £30

Tuesday 24th December 12-5pm, with live music from Hannah Robinson

NEW YEARS EVE

Enjoy a five course menu, fizz and live music with Lucas Raye for £95



Give us a call on 01425 619333 or e-mail info@thecliffhouse.co.uk to book your table



www.thecliffhouse.co.uk

CHRISTMAS PARTY MENU

3 courses for £28.5 per person, throughout December.
2 courses available mid week for £23.5 per person.
Live music on Friday & Saturday nights

Starters

Wild Mushroom & Tarragon Soup, Truffle Cream (v, gf)
Pulled Ham Hock & Wholegrain Mustard Terrine, Black Pudding Bon Bon, Ringwood Razorback Chutney, Toasted Brioche
Smoked Mackerel & Lymington Rye Whisky Pâté, Charred Sourdough
Goats Cheese & Pickled Baby Vegetables, Truffle Dorset Field Honey, Bee Pollen (v, gf)

Mains

New Forest Free Range Turkey, Traditional Festive Trimmings, Roast Potatoes, Gravy
Braised Jacob's Ladder, Creamed Potato, Cavolo Nero, Pancetta Jus (gf)
Fillet of Gilt Head Bream, Beetroot Orzotto, Barton Beer Pickled Shallots, Crispy Kale
Chestnut Barley & Butternut Wellington, Traditional Roast Trimmings, Veggie Gravy (v)

Desserts

Winter Berry Pavlova, Raspberry Ripple Ice Cream (gf)
Salted Caramel & Chocolate Tart, Popcorn, Caramel Ice Cream
Cliff House Traditional Christmas Pudding, Brandy Butter
Local Cheeseboard Selection, Biscuits, Homemade Chutney £3 supplement

CHRISTMAS EVE MENU

£30 per person, Tuesday 24th 12-5pm
Live music in the bar with Hannah Robinson 1-4pm

Starters

Wild Mushroom & Tarragon Soup, Truffle Cream (v, gf)
Ham Hock & Dorset Coastal Cheddar Croquettes, Apple Purée, Crackling
Tempura Prawns, Pickled Cucumber, Yuzu, Coriander
Salmon & Sushi Nori Roulade, Wasabi, Cucumber Gel (gf)
Goats Cheese & Pickled Baby Vegetables, Truffle Dorset Field Honey, Bee Pollen (v, gf)

Mains

New Forest Free Range Turkey, Traditional Festive Trimmings, Roast Potatoes, Gravy
Braised Jacob's Ladder, Creamed Potato, Cavolo Nero, Pancetta Jus (gf)
Fillet of Gilt Head Bream, Beetroot Orzotto, Barton Beer Pickled Shallots
Chestnut Barley & Butternut Wellington, Traditional Roast Trimmings, Veggie Gravy (v)
Barton Beer Battered Fish, Chunky Chips, Peas, Homemade Tartare Sauce
Venison Burger, Cranberry Sauce, Isle of Wight Blue Cheese, Pretzel Bun, Chunky Chips

Desserts

Winter Berry Pavlova, Raspberry Ripple Ice Cream (gf)
Salted Caramel & Chocolate Tart, Popcorn, Caramel Ice Cream
Cliff House Traditional Christmas Pudding, Brandy Butter
Mint Chocolate & Cookie Sundae, Mint Chocolate Chip Ice Cream, Mint Cream Chantilly, Cookies, Chocolate Fudge, Chocolate Sauce
Local Cheeseboard Selection, Biscuits, Homemade Chutney £3 supplement

NEW YEAR'S EVE MENU

£95 per person, Tuesday 31st December
Bookings taken from 7pm, bar closing at 1am

Amuse Bouche - Spiced Bloody Mary Gazpacho (gf)

To Start

Roast Pigeon Breast, Cliff House Waldorf Salad, Pigeon Jus (gf)
Pan Seared Scallops, Fennel Purée, Dill & Sambuca, Red Basil (gf)
Dorset Blue Vinney Mousse, Butternut & Barley Salad, Maple Walnut Dressing (gf, v)

Mains

6oz Hampshire Fillet Steak, Garlic King Prawns, Cavolo Nero, New Forest Wild Mushrooms, Peppercorn Sauce (gf)
Salt-Baked Beetroot, Smoked Aubergine, Goats Cheese & Walnuts (v, gf)
Oven Roasted Halibut, Fondant Potato, Roast Baby Vegetables, Lobster Oil (gf)

Desserts

Vanilla & Almond Crème Brûlée, Homemade Shortbread
Chocolate & Orange Torte, Candied Orange, Crème Anglaise (gf)
Salted Caramel Pannacotta, Honeycomb, Chocolate Ice Cream (gf)

Cheese Board for the table

Prosecco & Pork Pies at Midnight



Book your table between 6pm and 6.30pm and receive 25% off your food bill*

CHRISTMAS PARTY BUFFET MENU

£25 per person.

Available Monday-Thursday throughout December for parties of 25 or more. Includes free room hire.

Hampshire Pigs in Blankets, Horseradish Sauce
Honey Glazed Gammon, Mustard (gf)
Brie & Cranberry Toastie (v)
Smoked Mackerel & Lymington Rye Whisky Pâté (gf)
Crispy Roasties & Gravy
Buffalo Chicken Wings, Blue Cheese Mayo (gf)
Bread Basket (v)
Beetroot & Apple Slaw (v, gf)
Chocolate Brownie, Brandy Cream (v, gf)

The Cliff House

Vegan, Dairy Free & Gluten Free Menus available - just ask a team member for a copy.
Please note not all dishes state the full ingredients list.