

A Cliff House (covid!) Christmas

Things look a little different this year, but we will make sure you have the best Christmas time with us still. Our maximum table size remains at 6 people, and details are subject to change if the rules do.

Opening Hours

Christmas Eve

12-5pm | Food served 12-3pm

Christmas Day Closed

Boxing Day

12-5pm | Food served 12-3pm

Sunday December 27th

12-10pm | Food served 12-7pm

Bank Holiday Monday 28th

12-10pm | Food served 12-8pm

Tuesday 29th & Wednesday 30th

Open as usual 12-10pm

New Year's Eve 31st

12-10pm | Food served 12-8pm

New Year's Day

12-9pm | Food served 12-7pm

Festive Menu 2 Courses £23.5 | 3 Courses £28.5

Available from December 1st-23rd, Monday- Saturday

Starters

Scorched Bream Fillet, Samphire, Heirloom Tomatoes (gf)

Chicken Terrine, Sauté Wild Mushrooms, Charred Sweetcorn, Truffle Mayo (gf)

Feta, Pear & Squash Salad, Pomegranate, Soy & Sesame Dressing (gf, v)

Mains

Traditional Roast Turkey, Honey Glazed Seasonal Vegetables, Pigs in Blankets, Apricot Stuffing, Roast Potatoes, Gravy

Festive Nut Roast, Honey Glazed Seasonal Vegetables, Apricot Stuffing, Roast Potatoes, Veggie Gravy (v)

Braised Shin of Beef, Mashed Potato, Chantenay Carrots, Savoy Cabbage, Lardons, Red Wine Jus (gf)

Desserts

Classic Christmas Pudding, Brandy Butter

Coconut Mousse, Passionfruit, Lime and Roasted Pineapple (vegan, gf)

Warm Chocolate Brownie, Chocolate Soil, Jude's Salted Caramel Ice Cream (gf)

Festive Cheese Board, Quince Jelly & Homemade Chutney,

Biscuits, Grapes £3 supplement

Festive Afternoon Tea

Treat yourself to our festive afternoon tea from £20

Available from December 1st-23rd, Monday - Saturday 2.30-4.30pm

A selection of Sandwiches, with sweet & savoury festive treats. Tea or Coffee and a glass of Mulled Wine



Christmas Eve and Boxing Day

2 Courses £23.50 | 3 courses £28.50

To Start

Soup of the Day, Artisan Bread (vegan)

Chicken Terrine, Sauté Wild Mushrooms, Charred Sweetcorn, Truffle Mayo (gf)

Panko Tiger Prawns, Thai Roasted Vegetable Purée, Basil Oil

Scorched Bream Fillet, Samphire, Heirloom Tomatoes (gf)

Feta, Pear & Squash Salad, Pomegranate, Soy & Sesame Dressing (gf v)

Mains

Traditional Roast Turkey, Honey Glazed Seasonal Vegetables, Pigs in Blankets, Apricot Stuffing, Roast Potatoes, Gravy

Festive Nut Roast, Honey Glazed Seasonal Vegetables, Apricot Stuffing, Roast Potatoes, Veggie Gravy (v)

Braised Shin of Beef, Mashed Potato, Chantenay Carrots, Savoy Cabbage, Lardons, Red Wine Jus (gf)

Battered Haddock, Chunky Chips, Mushy Peas, Homemade Tartare Sauce (gf)

Buttermilk Fried Chicken Burger, Coastal Cheddar, Homemade Tomato Relish, Baby Gem, Cajun Slaw, Skinny Fries

Beetroot Risotto, Pickled Baby Beets (vegan) Add Goats Cheese (v)

Desserts

Traditional Christmas Pudding, Brandy Butter

Warm Chocolate Brownie, Chocolate Soil, Jude's Salted Caramel Ice Cream (gf)

Crumble of the Day with a choice of Homemade Soya or Milk Custard (gf, vegan)

Coconut Mousse, Passionfruit, Lime and Roasted Pineapple (vegan, gf)

Festive Cheese Board, Quince Jelly & Homemade Chutney, Biscuits, Grapes £3 supplement

New Year's Day

3 Courses £30

To Start

Heirloom Beetroot & Rosary Goats

Cheese, Pomegranate, Honey & Mustard Dressing (gf)

Panko Tiger Prawns, Thai Roasted Vegetable Purée, Basil Oil

Pan Fried Scallops, Butternut Squash, Watercress (gf)

Smoked Duck Breast, Fresh Orange, Rocket & Balsamic (gf)

Mains

Venison Haunch, Fondant Potato, Chestnut Purée, Kale, Blackberries, Red Wine Jus (gf)

Roast Sirloin of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy

Chestnut Mushroom Bourguignon (gf, vegan)

Battered Haddock, Chunky Chips, Mushy Peas, Homemade Tartare Sauce (gf)

Buttermilk Fried Chicken Burger, Coastal Cheddar, Homemade Tomato Relish, Baby Gem, Cajun Slaw, Skinny Fries

King Prawn Linguine, Basil & Tomato, Spicy Arrabbiata Sauce

Desserts

Warm Chocolate Brownie, Chocolate Soil, Jude's Salted Caramel Ice Cream (gf)

Crumble of the Day with a choice of Homemade Soya or Milk Custard (gf, vegan)

Coconut Mousse, Passionfruit, Lime and Roasted Pineapple (vegan, gf)

Festive Cheese Board, Quince Jelly & Homemade Chutney, Biscuits, Grapes £3 supplement



Menus are subject to change, depending on supplier produce availability

To book your table please either head online to www.thecliffhouse.co.uk or give us a call on 01425 619333