

Christmas Eve

3 courses for £30

STARTERS

Spiced Parsnip Soup, Parsnip Crisps, Artisan Bread (vegan)

Mackerel Pâté, Dill & Cucumber Pickle, Sourdough Crostini

Roasted Aubergine, Harissa Hummus, Pomegranate, Sourdough (vegan)

Smoked Ham Hock & Manchego Cheese Croquettes, Wholegrain Mustard Mayo

Pan Fried Tiger Prawns, Puttanesca Sauce (gf)

MAINS

Traditional Roast Turkey, Honey Glazed Seasonal Vegetables, Roast Potatoes, Apricot Stuffing, Pigs in Blankets, Red Wine Jus

Honey & Orange Roasted Sea Bass, Roast Vegetables & Lentils (gf)

Confit Duck Leg, Toulouse Sausage Cassoulet

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

Wild Mushroom Pappardelle, Truffle & Tarragon Cream Sauce (v)

Moving Mountains Vegan Burger, Homemade Tomato Relish, Baby Gem, Slaw, Skinny Fries (vegan)

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

28-Day Aged Sirloin Steak, Wild Mushrooms, Cherry Tomatoes, Chunky Chips (gf) **£6 supplement**

Choose from Red Wine Jus | Peppercorn Sauce | Blue Cheese Sauce

DESSERTS

Traditional Christmas Pudding, Brandy Cream

Chocolate 'Bauble', Salted Caramel Mousse (gf)

Clementine Posset, Raspberry Tuille

Selection of Ice Creams and Sorbets (gf)

Today's Crumble, Ice Cream



The Cliff House

Please let a member of the team know if you have any allergies or intolerances as not all dishes state the full ingredients list. All food is freshly prepared in our kitchen, and as such traces of allergens may be present in all dishes.