

New Years Eve

THURSDAY 31ST DECEMBER

4 COURSES £100

STARTERS

Crab & saffron arancini, lemon & confit garlic aioli, crispy parsley (gf)

Rosary goats cheese, heritage beetroot & tarte tatin. pickled beetroot ketchup, onion ash (v)

Chicken & pancetta croquettes, chive aioli, onion ash (gf)

Torched mackerel fillet, vanilla & dill sauce, compressed cucumber lemon gel (gf)

SORBET

Champange sorbet (ve,gf)

MAINS

8oz fillet steak, beef crumbed portobello mushroom, tenderstem broccoli, chunky chips, peppercorn sauce (gf)

Slow cooked pork belly, sage & garlic pomme anna potato, crispy spouts & girolle mushrooms, port & chestnut mushroom puree, cider reduction (gf)

Celeriac 'steak', wholegrain mustard & almond bechamel, apple & fennel salsa, crispy pears (v)

Pan fried seabass fillet, jerusalem artichoke puree, chervil oil, burnt roscoff onion, crispy ratte potato, smoked meuniere butter (gf)

DESSERTS

Nutella delice, hazelnut brownie, nutella mousse, roasted hazelnuts, blood orange sorbet (gf)

Artisan cheese board, wheat wafers, quince jelly, grapes

Coconut panna cotta, mango salsa, granola, sesame tillie (ve,gf)

Baked alaska, raspberry gel, fresh raspberries

the Cliff House

New Years Eve

BAR ONLY TICKET

THURSDAY 31ST DECEMBER

See in the New Year at
The Cliff House £30 per person
including fizz on arrival & live music
with We are Robot!

NEW YEARS EVE TERMS

If you have any dietary requirements or intolerances, please let us know in advance of your booking as not all dishes state the full ingredients list.
gf=gluten free v=vegetarian ve=vegan

New Year's Eve restaurant bookings require a non-refundable £25 deposit with the balance due on Thursday December 17th. This full balance will be non refundable.

New Year's Eve bar only tickets require full payment upfront. The full balance will be non refundable.