



CHRISTMAS EVE

3 courses £37.5

STARTERS

Wild mushrooms, toasted sourdough, black garlic butter, hollandaise (ve)

Ardennes pate, tomato chutney, rye crostini

Salt & pepper calamari, garlic aioli (gf)

Smoked mackerel pate, cranberry jelly, pickled cucumber, crostini

Roast parsnip & truffle soup, mini loaf (ve)

MAINS

Traditional roast turkey crown, roast potatoes, roast seasonal vegetables, stuffing, pigs in blankets, gravy (gfo)

Cliff house nut roast, roast potatoes, roast seasonal vegetables, stuffing, veggie gravy (ve)

Slow cooked pork belly, stuffed with garlic & sage, roast potatoes, seasonal roast vegetables, port jus (gf)

Beer battered fish, chunky chips, crushed peas, tartare sauce (gf)

Pan fried sea bass fillet, sauté potatoes, seasonal greens, caper butter sauce (gf)

Wild mushroom rigatoni, chestnut & portobello mushroom puree, salsa verde (v)

Roasted chicken supreme, creamed potatoes, charred sweetcorn, confit leek, black garlic, marsala wine sauce (gf)

Cliff House burgers, served in a pretzel bun, gem lettuce, tomato, slaw, skinny fries

Choose from:

Marinated tandoori chicken burger, mint yoghurt

Cliff top cheeseburger, burger sauce

Moving mountains vegan burger, portobello mushroom, tomato relish

Why not add?  coastal cheddar | bacon | vegan applewood £1.5 each

DESSERTS

Christmas pudding, brandy sauce (gf,p)

Chocolate brownie, clotted cream ice cream (gf)

Duo of artisan cheese, crackers £3.5 supplement

Christmas pavlova, fresh orange & cranberry (gf)

White chocolate cheesecake, salted caramel popcorn

This is a sample menu and subject to change. Not all dishes state the full ingredients, please speak to a member of the team if you have any allergies or intolerances. p = plant based option available.