



CLIVEDEN

# FESTIVE LUNCH 2024

*For parties of 10 or more*

£115 per person\*

Laurent-Perrier Champagne on arrival

## STARTERS

Delicia Pumpkin (P)  
*butternut hummus,  
toasted pine nuts, pine tree oil*  
(Se, N)

Smoked Salmon  
*radish, cucumber, yoghurt*  
(F, M)

Beef Tartare  
*blackberry mustard, walnut bread*  
(G, Mu, N)

## MAIN COURSES

Seared Bass  
*mussel chowder, saffron sauce*  
(F, M, Mo, SD)

Jerusalem Artichoke Risotto (\*P)  
*vanilla, redcurrants*  
(M)

Norfolk Bronze Turkey  
*sage and apricot stuffing, crispy roast potatoes,  
carrots, parsnips, sprouts*  
(G, M)

## DESSERTS

Cliveden Cheesecake  
*blackberry, lemon verbena*  
(E, G, M)

Apple Tarte Tatin  
*salted caramel, vanilla ice cream*  
(E, G, M)

Christmas Pudding  
*brandy ice cream*  
(E, G, M)

Coffee and Mince Pies  
(E, G, M, N)

\*Weekend supplement of £20 per person on  
Friday, Saturday and Sunday for both lunch and dinner.

(P) Plant-based (\*P) Plant-based available (V) Vegetarian

ALLERGEN KEY - [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS,  
[M] MILK, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS