



CLIVEDEN

CHRISTMAS DAY

Lunch

Laurent-Perrier Champagne and Canapés

AMUSE-BOUCHE

Quail

caramelized onion, pine
(G, SD)

STARTERS

Smoked Salmon and Lobster Terrine

blood orange salsa
(C, F, G, M)

Shallot Tart (V)

pepper and goat's cheese mousse

Venison Ravioli

redcurrant foam
(E, G, M)

MAIN COURSES

Nut Roast (P)

traditional accompaniments
(G, N)

Roast Sirloin

*roast potato, caramelised onion,
Yorkshire pudding*
(E, G, M)

Roasted Copas Farm Turkey

traditional accompaniments
(G, M)

DESSERTS

Christmas Pudding (*P)

brandy butter, sour cherry sorbet
(E, G, M)

The Christmas Carrot (*P)

carrot orange cake, walnut
(E, G, M, N)

TO FINISH

Selection of World Cheeses *

(G, M)

Coffee and Mince Pies

(E, G, M, N)

*available in the Main Hall as a buffet

(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