



C L I V E D E N

FESTIVE DINNER 2024

For parties of 10 or more

£140 per person*

Laurent-Perrier Champagne on arrival

STARTERS

Winter Truffle Risotto (V) (*P)
chives, parmesan
(M)

Loch Duart Salmon Tartare
redcurrant, avocado
(F)

Duck Terrine
spiced orange jam, rye bread
(G, SD)

MAIN COURSES

Parsley Gnocchi (V)
butternut, goat's curd, sage
(E, G, M)

Seared Bass
mussel chowder, saffron
(F, M, Mo)

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

DESSERTS

Dark Chocolate Tart
pine tree ice cream
(E, G, M)

Cranberry Mille-Feuille
burnt custard, star anise
(E, G, M)

Cliveden Christmas Pudding
brandy ice cream
(E, G, M, SD)

Seasonal Selection of Five Cheeses
grapes, celery, walnut and raisin bread, crackers (add as supplement £10)
(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