



KINGSCLIFF

Boxing Day Lunch

It's our turn to cook while you enjoy a much needed relaxing afternoon after a busy Christmas.

Tuck into a delicious 3-course lunch served between 12 & 5pm, but we promise, no Turkey will be in sight!

3-Course £27.95 per person

Includes tea, coffee

**Kids menu available on request*

 **SURYA HOTELS**

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T: 01255 818800 E: mev@thekingscliffhotel.com

BOXING DAY LUNCH

3-Courses only £24.95 per person

Starters

Honey Glazed Parsnip Soup

Chestnut & Almond Beignet, Curried Oil & Focaccia Bread **VVE GF C/G/E/M/N**

Ham Hock Terrine

Piccalilli & Crostini **GF C/G/E/MU/SO**

Classic Prawn Cocktail

Buttered Brown Bread **GF G/CR/E/M/SO**

Crispy Breaded Brie

Cranberry Compote **V G/E/M/SO**

Mains

Roasted Chicken Breast

Bubble & Squeak, Tenderstem Broccoli and Mushroom Sauce **GF C/M/SO**

Confit Duck Leg

Buttery Mash, Braised Red Cabbage, Kale and a Red Wine Gravy **GF C/M/SO**

Salmon Masala

Jasmin & Pimento Rice, Prawn Pakora, Saag Aloo **GF CR/E/F/M/MU/SO**

Roasted Sweet Potato and Lentil Strudel

Slow Roasted Vine Tomato Chutney, Garlic and Mushroom Velouté **VE G/SO**

Desserts

Dark Chocolate & Caramel Torte

Honeycomb, Vanilla Ice Cream **G/E/M/SO**

Orange & Pistachio Profiteroles

Pistachio Crumb & Chocolate Sauce **G/E/M/SO/N**

Spiced Date Pudding

Toffee Sauce, Vanilla Ice Cream **G/E/M/SO**

Banana Semifreddo

Candied Hazelnuts, Glazed Banana, Chocolate Sauce, Raspberry Sorbet **VVE GF E/M/N/SP**

C celery
M milk

G gluten
N nut

MO molluscs
SE sesame seeds

SO sulphur dioxide
P peanut

CR crustaceans
MU mustard

F fish
L lupin

E eggs
S soya

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.

V veggie **VE** vegan on request **GF** gluten free on request