



KINGSCLIFF

FESTIVE LUNCH & DINNER THE KINGSCLIFF

Available from 24.11.23 - 24.12.23

Starters

Prawn and crayfish cocktail spicy Marie Rose sauce and toasted sourdough G,S,F,E

Chicken liver and brandy parfait with red onion chutney and crostini,
dressed mixed leaves G,S,SO

Roasted vegetable tart roasted hazelnut and balsamic dressing E,G,S,SO

Celeriac and apple soup with pickled apple, toasted focaccia G,S

Beetroot cured salmon potato concasse, capers, pickled red onion, beetroot gel F,SO,E

Mains

Traditional roast turkey served with roast potatoes, maple roast parsnips and carrots,
sprouts, and pigs in blankets, Yorkshire pudding and gravy E,G,SO,M,MU

Slow roasted rib of beef with creamy mash and panache of vegetables M,SO,C

Mushroom and gruyere cheese pithivier caramelised red onion, rosemary roast new
potatoes and mixed leaves G,S,E,M,SO

Pan fried hake with Mediterranean crushed new potatoes and sautéed garlic
butter tenderstem broccoli F,M

Desserts

Christmas pudding with brandy custard G,M

Winterberry Eton mess M,E

Chocolate orange tartlet with honeycomb G,M,S

Trio of ice creams or sorbets M,E,S

Trio cheese board celery, grapes, red onion chutney, crackers C,G,M,SO

tea, coffee & mince pies to finish

£29.95 per person