

FESTIVE MENU

KINGSCLIFF HOTEL

STARTERS

Jerusalem artichoke & parsnip soup, artichoke crisps 360 kcal SO,G **VE,V,GF**

Smoked heritage beetroot, hazelnut cream, toasted hazelnuts & ice shallots 397 kcal N,P,SO,G **VE,V**

Porcini & truffle arancini, black garlic puree & pickled shimeji mushrooms 385 kcal G,E,M,SO **V**

Chicken liver parfait, toasted brioche, slow cooked quince & toasted hazelnuts
311 kcal G,E,M,N,P,SO

MAINS

Traditional roast turkey, roast potatoes, pigs in blankets, honey glazed carrots & parsnips, braised red cabbage, sauté sprouts, Yorkshire pudding & gravy 969 kcal G,M,E

Braised beef cheek, creamy garlic mash, honey glazed carrots & red wine jus 977 kcal M,SO **GF**

Pan fired hake fillet, fondant potato, leek lyonnaise & Beurre Blanc, salmon roe
& crispy leeks 884 kcal F,M,SO **GF**

Gnocchi, butternut squash puree, wild mushrooms, toasted chestnuts & crispy sage
443 kcal G **VE,V**

Celeriac & wild mushroom pithivier, roasted carrots & parsnips, braised red cabbage, sauté Brussel sprouts & red wine jus 1431 kcal G,SO **VE,V**

DESSERTS

Christmas pudding, brandy sauce and cranberry compote 433 kcal M,N **V**

Dark chocolate & orange tart, vanilla crème fraiche 519 kcal G,S,M,N,P **V**

Poached pear, whipped coconut cream & winter granola 659 kcal G,N,P **VE,V**

Spiced apple & gingerbread cheesecake, honeycomb ice cream 641 kcal G,M,N,P,E **V**

Selection of British cheeses, served with local chutney, grapes, celery and crackers
716 kcal M,C,G,SO **V** £5.00 supplement

2 COURSES | £29.95 PER PERSON OR 3 COURSES | £35.95 PER PERSON

GF Non Gluten on request | **VE** Vegan on request | **V** Vegetarian on request

For any allergy and dietary requirements please contact a member of the team before making your booking.
Please note all menus are sample only & subject to change due to produce availability and supply.

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