



NEW YEARS EVE KINGSCLIFF HOTEL

1ST COURSE

Artisan breads, flavoured butters G,M,S **VE,V,GF**

2ND COURSE

Gin cured salmon, blood orange gel, roasted beetroot & pressed cucumber F,SO **GF**

Roasted parsnip soup, pickled wild mushrooms, goats cheese,
walnuts, truffle oil SO,M,N,P **VE,V,GF**

Ham hock & pea, terrine, pickled winter vegetables & mustard emulsion MU,SO **GF**

3RD COURSE

Winter berry & prosecco granita SO **VE,V,GF**

4TH COURSE

Beef wellington, horseradish & parmesan mash, confit carrot,
bone marrow jus MU,G,M,E,SO,S **GF**

Beetroot wellington, horseradish mash, confit carrot, shallot & thyme jus G,SO **VE,V,GF**

Pan fried trout, braised fennel, lobster bisque & crab, seaweed salad F,CR,C,M,MO **GF**

5TH COURSE

Pink lady apple tart tatin, clotted cream ice cream G,M,S **V**

White chocolate pannacotta, pistachio sponge, lychees, black berry sorbet **GF**

Grilled rum infused pineapple, coconut ice cream & Winter granola N,P,SO **VE,V,GF**

Cheese board selection, Binham Blue, Baron Bigod, Black Bomber, celery, grapes, chutney,
crackers G,M,C,SO £5.00 supplement

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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