



THE CLIFF

# THE CLIFF'S SUNDAY LUNCH

\$250bbd for adults, \$125bbd for children 5 to 12, complimentary for children under 5

## STARTER

### TOMATO SALAD

Mozzarella, vermicelli, basil, "Minus 8" vinaigre de vin

### COMTÉ SOUFFLÉ

Australian black truffle, endive salad

### WALDORF SALAD

Roquefort, endive, apple, candied walnut

### CEP RISOTTO

Sautéed mushrooms, parmesan

### CHICKEN LIVER & FOIE GRAS PARFAIT

Confit orange, orange jelly, toasted brioche  
candied walnuts

### LOBSTER COCKTAIL

Marie rose sauce, bois boudran, romaine lettuce, lemon

## FAMILY STYLE MAIN COURSE

### SURREY FARM RACK OF LAMB

Carrot purée, Vichy carrots, confit shallot, mash, rosemary jus

### ROAST SURREY FARM RIB OF BEEF

Horseradish sauce, red wine jus

### GLOUCESTERSHIRE OLD SPOT PORK BELLY

Apple sauce

#### Served with

yorkshire pudding | roasted potatoes  
orange glazed carrots | buttered greens | cauliflower cheese



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## MAIN COURSE

### OPEN GOATS CHEESE RAVIOLI

Butternut squash, basil and pine nut pesto, sautéed mushrooms, parmesan foam

### 'BLACKENED' RED SNAPPER

Saffron risotto, red pepper purée, pickled cucumber  
coconut crusted shrimp

### MISO GLAZED AUBERGINE

Spiced quinoa, broccoli, hazelnuts

### SPICED LOBSTER 'THERMIDOR'

Triple cooked chips, bitter leaf salad, sauce hollandaise

## DESSERT

### FRENCH MERINGUE

Crème chantilly & raspberries

### SPICED APPLE CRUMBLE

Served with Crème Anglaise **OR** Roddas Cornish clotted cream

### RASPBERRY & BANANA TRIFLE

Raspberry jelly, sherry, chantilly cream

### STICKY TOFFEE PUDDING

Candied pecan nuts, earl grey toffee sauce  
Served with Madagascan vanilla ice cream **OR** Roddas clotted cream

### SELECTION OF EUROPEAN CHEESES

Malt loaf, chutney, celery, grapes

### VANILLA SOFT SERVE

Toffee popcorn, caramel sauce

### SELECTION OF ICE CREAMS & SORBETS