

CHRISTMAS DAY TASTING MENU

Selection of Cliff Canapés / Bread Selection

Spiced Pumpkin Velouté VG Dukkah, Yoghurt

Maldon Oysters

Shallot, Cucumber, Tabasco

Sautéed Foie Gras

Spiced Apple Chutney, Candied Walnuts, Chervil, Toasted Brioche

Yellow Fin Tuna Carpaccio

Avocado, Seaweed Cracker, Yuzu Dressing

Cep Mushroom Risotto vo

Island Mushrooms, Australian Black Truffle

Roasted Turkey

Cranberry Sauce, Sage and Onion Stuffing, Roast Potatoes, Vichy Carrots, Creamed Leeks, Turkey Jus

Nut Roast VG

Roast Potatoes, Vichy Carrots, Creamed Leeks, Sauce Soubise

Beef Wellington

Surrey Farm Tenderloin, Truffle Mash, Roast Roscoff Onion, Madeira and Truffle Jus

Roasted Turbot on The Bone

Garlic Roasted Baby Potatoes, Broccoli, Mixed Leaf Salad, Butter Brown Hollandaise

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The Cliff's Christmas Pudding vo

Remy Martin Anglaise, Cornish Clotted Cream

A Selection of European Cheeses

Chutney, Malt Loaf, Celery, Grapes

Sticky Toffee Pudding vo

Candied Pecan Nuts, Madagascan Vanilla Ice Cream or Cornish Clotted Cream

The Cliffs Petit Fours VG

Handmade Minced Pies, Served with Rodda's Clotted Cream, Mount Gay Chocolates

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VG-Vegetarian V-Vegan