



# MICHAEL BUBLE TRIBUTE NIGHTS

WEDNESDAY 13TH AND 20TH DECEMBER

Enjoy three courses for £60 and the festive sounds of Buble | Full payment required up front

Fizz & amuse bouche on arrival

## STARTERS

Wild mushroom, toasted sourdough, black garlic butter, hollandaise (ve)

Ham hock & cheddar croquettes, carrot & orange purée, house salad (gf)

Roast parsnip & truffle soup, mini loaf (v) (gf option available)

Smoked mackerel pate, cranberry jelly, pickled cucumber, crostini (gf option available)

Tempura prawns, sweet chilli sauce (gf)

## MAINS

Traditional roast turkey crown, roast potatoes, roast seasonal vegetables, stuffing, pigs in blankets, gravy

Pumpkin risotto, rosary goats' cheese, balsamic vinegar (v, gf)

Pan fried bream fillet, sauté potatoes, seasonal greens, orange butter (gf)

Cliff house nut roast, roast potatoes, roast seasonal vegetables, stuffing, veggie gravy (v)

Slow cooked pork belly, stuffed with garlic & sage, roast potatoes, seasonal roast vegetables, port jus (gf)

28-day matured 10oz ribeye steak, portobello mushroom, vine cherry tomatoes,  
balsamic glaze, chunky chips (gf)

## DESSERTS

Christmas pudding, brandy sauce (gf)

Christmas pavlova, fresh orange & cranberries (gf)

Gingerbread cheesecake, gingerbread chantilly (gf)

Cliff House yule log, praline cream

Duo of cheese, crackers

Not all dishes state the full ingredients, please speak to a member of the team if you have any allergies or intolerances

[www.thecliffhouse.co.uk](http://www.thecliffhouse.co.uk) | 01425 619333