



NEW YEAR'S DAY

3 courses for £35 | Available 12-5pm

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)

Prawn & crayfish cocktail, marie rose sauce, baby gem, tomato & basil focaccia

Salt & pepper calamari, garlic aioli (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)

Beer battered fish, chunky chips, crushed peas & tartare sauce (gf)

Cliff top burger, cheese, bacon, burger sauce, pretzel bun, skinny fries, slaw

Jerk chicken burger, mango & rosemary chutney, pretzel bun, gem lettuce, tomato, slaw, skinny fries

Moving mountains vegan burger, portobello mushroom, tomato relish, pretzel bun, slaw, skinny fries (ve)

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

DESSERTS

Christmas pudding, brandy sauce (gf)

Christmas pavlova, fresh orange & cranberries (gf)

Gingerbread cheesecake, gingerbread chantilly (gf)

Cliff House yule log, praline cream

Selection of marshfield ice cream (gf)

Lemon tart, raspberry sorbet

Duo of cheese, crackers £3.5 supplement

Menus subject to change depending on supplier availability

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