



Christmas at The Cliff House

PARTY NIGHTS

November: Friday 27th & Saturday 28th

December: Fridays 4th | 11th | 18th

Saturdays 5th | 12th | 19th

3 courses £45 with live music in
the Alpine Bar at 8.30pm

FESTIVE MENU

Friday 27th November – Thursday

24th December

2 courses £27.5 | 3 courses £32.5

Monday-Saturday lunchtimes

Sunday- Thursday evenings

STARTERS

Chicken & pancetta croquettes, chive mayo (gf)

Whipped rosary goats cheese mousse, heritage beetroot, pickled walnuts (gfo,v)

Truffled wild mushrooms, toasted sourdough, hollandaise, crispy shallots (gfo,v)

Smoked mackerel pate, caramelised onion & port puree, rye crostini (gfo)

MAINS

Traditional roast turkey crown, roast potatoes, honey roasted root vegetables, stuffing,
pigs in blankets, gravy (gfo)

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

Pan fried bream fillet, duchess potato, tenderstem, crispy sage, cream & dill sauce (gf)

Cliff house nut roast, roast potatoes, roasted root vegetables, stuffing, veggie gravy (ve)

DESSERT

Christmas pudding, brandy sauce (gf, p)

Christmas pavlova, fresh orange & cranberries (gf)

Chocolate orange cheesecake, orange cream

Black forest yule log, dark chocolate, cherries (gf)

Duo of cheese, crackers £3.5 supplement

If you have any dietary requirements or intolerances, please let us know in advance of your booking as not all dishes state the full ingredients list. gf=gluten free v=vegetarian p=plant based option available