

Christmas Day / New Year's Day

Lunch Set Menu

Welcome drink Prosecco to start.

Amuse' bouche

Baked mini brie with pumpkin and orange jam, filo pastry basket.

Starters

Wild borage soup, fennel foam and herb puffs.

Crab ravioli, asparagus and mint chiffonade, lemon and saffron butter.

Beef carpaccio, sun blashed cherry tomatoes, roasted garlic, parmiggiana crips, fried nettle leaves and thyme crème' fraiche.

Buffalo burrata, micro salad, pancetta crisp herb dressing, quince and chilli cutney.

Chickpea falafel paupietts, greek yoghurt compote'.

Main Course

Grilled veal cutlet marinated in garlic and thyme, Jerusalem Artichoke ragout and Marsala wine jus.

Prime fillet of beef, hand picked local wild mushroom fricassee, glazed brussel sprouts and red wine jus.

Duck breast glazed with pink peppercorn dust and carob syrup, celeriac and apple puree', port wine jus.

Herb crusted Lamb rack, minted pea puree'.

Salmon en croute, prawn and spinach mousse wrapped in puff pastry, tomato veloute'.

Dessert

Berry Tart – Classic frangipane tart, topped with a rich vanilla cream and forest fruit berries.

Operate – Layers of almond jaconde soaked in coffee syrup, layers of praline paste and chocolate mousse

Cassata Mousse – A creamy ricotta mousse enclosed in almond jaconde topped with green marzipan

Homemade traditional pastries – Mgaret



Christmas Day / New Year's Day Lunch

Kids Lunch Set Menu (from 3 yrs to 12 yrs)

Welcome drink kids cocktail (peach, orange and pineapple juice finished with strawberry syrup).

Choose from:

Farfalle pasta with bacon and creamy white sauce.

or

Chicken fillets coated in breadcrumbs, served with fries or mashed potatoes or potato smiles.

or

Breaded fish bites served with fries or mashed potatoes or potato smiles.

or

Sweetcorn soup, finished with mini star shaped pasta.

Dessert:

Portion cake, ice cream or carved fruits.

Special party bag gift given to every child.

(Aged 3 to 12 years)

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