



THE CLIFF

### Starter

#### Cornish Scallops

Chestnut, apple and smoked Eel

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#### Heritage Beetroot Salad

Burratta, rye bread, landcress

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#### Sautéed Foie Gras

Pain d'épices, pickled cherry gel, candied bacon

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#### Cep Risotto

Australian truffle, parmesan

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#### Foie Gras and Truffle Terrine

Bulls blood, date ketchup, brioche

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#### Waldorf Salad

Roquefort, endive, apple, candied walnut

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#### Sweet Corn Velouté

Crab scotch egg, succotash, chili

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#### Tuna Sashimi

Smoked avocado, yuzu, seeded cracker



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## Main Course

### Roast Norfolk Bronze Turkey

Confit leg, cranberry sauce, sage, bacon & onion stuffing,  
roast potatoes, roast parsnips, turkey sauce

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### Beef Tournedos Rossini

Surrey Farm tenderloin, sautéed foie gras, turnip cream, Madeira and truffle jus

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### Open Goats Cheese Ravioli

Butternut squash, mushroom, basil pesto, parmesan foam

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### Red Snapper Bouillabaisse

Squid linguine, clams, rouille crouton

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### Cornish Turbot Veronique

Champagne beurre blanc, verjus, pickled grapes

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### Ricotta Dumplings

Cauliflower, yeast purée, grape sauce vierge

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### Whole Dover Sole

Grape sauce vierge, fries, garden salad  
\$40 Supplement

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### Whole Glazed Creedy Carver Duck

Sautéed foie gras, waldorf salad, orange, braised chicory  
(for 2 persons)  
\$30 Supplement per person



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## Dessert

The Cliff Christmas Pudding  
Brandy crème anglaise

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Dark Chocolate Delice  
Salted caramel, yogurt

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Mount Gay Rum Baba  
Lime Chantilly, mango salsa, yuzu

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Black Forest Gateaux  
Chocolate, cherry sorbet

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Vanilla Cheesecake  
White chocolate, raspberry sorbet

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Spiced Apple Mousse  
Calvados, cinnamon, green apple sorbet

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Selection of Sorbet & Ice Cream

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Soft Serve Ice Cream  
Popcorn, salted caramel