



THE CLIFF

Starter

Cornish Scallops

Chestnut, apple and smoked Eel

Heritage Beetroot Salad

Burratta, rye bread, landcress

Sautéed Foie Gras

Pain d'épices, pickled cherry gel, candied bacon

Cep Risotto

Australian truffle, parmesan

Foie Gras and Truffle Terrine

Bulls blood, date ketchup, brioche

Waldorf Salad

Roquefort, endive, apple, candied walnut

Sweet Corn Velouté

Crab scotch egg, succotash, chili

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

Beef Tournedos Rossini

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

Open Goats Cheese Ravioli

Butternut squash, mushroom, basil pesto, parmesan foam

Red Snapper Bouillabaisse

Squid linguine, clams, rouille crouton

Cornish Turbot Veronique

Champagne beurre blanc, verjus, pickled grapes

Ricotta Dumplings

Cauliflower, yeast purée, grape sauce vierge

Whole Dover Sole

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

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

Dark Chocolate Delice
Salted caramel, yogurt

Mount Gay Rum Baba
Lime Chantilly, mango salsa, yuzu

Black Forest Gateaux
Chocolate, cherry sorbet

Vanilla Cheesecake
White chocolate, raspberry sorbet

Spiced Apple Mousse
Calvados, cinnamon, green apple sorbet

Selection of Sorbet & Ice Cream

Soft Serve Ice Cream
Popcorn, salted caramel

BBD \$550 per person