THE SUNCLIFF HOTEL

Festive Silver Menu

Complimentary Glass of Bucks Fizz or Orange Juice included with Lunch & Dinner Bookings

Starters

Roasted Root Vegetable Soup (CE) (GF, VG)
Fresh Herbs

Chicken Liver Pate (D, G, M)
Chef's Spiced Fruit Chutney & Toasted Sourdough

Salmon and Dill Fishcake (D, G, E, F)
Citrus & Garlic Aioli, Seasonal Leaves, Cherry Tomato & Lemon

Main Courses

Traditional Roast Turkey (G, SD) (GF available)
Pigs in Blankets, Sage, Onion & Candied Peel Stuffing & Chefs Pan Gravy

Slow Cooked Feather Blade of Beef (CE, SD) (GF)
Rosemary & Red Wine Jus

Sweet Potato & Quinoa Bake (CE) (GF, VG)
Roasted Sweet Potato, Spinach, Vegan Cheese, Provencal Tomato Sauce

All Served with Roast Potatoes & Seasonal Vegetables

Desserts

Traditional Christmas Pudding (G, D, N, S)
Brandy Sauce

Biscoff Cheesecake (G, D, E, S)
Toffee Sauce & Whipped Cream

Black Forest Pavlova (E,D)
Kirsch soaked Black Cherries, Cream, Dark Chocolate

Separate (VG) Plant Based & (GF) Gluten Free Menu available | *May contain Nuts
(V) Vegetarian (G) Cereal containing gluten, (C) Crustaceans, (E) Eggs, (F) Fish, (P) Peanuts, (S) Soya, (D) Milk, (N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs
If you have any dietary requirements or need allergen advice, please discuss with sales team when booking.