

Easter

Celebrate Easter with a delicious meal in a warm and welcoming setting. Indulge in our carefully crafted menu, featuring seasonal delights and family favorites, perfect for a memorable gathering with your loved ones.

2-COURSE - 28PP |
3-COURSE - 35PP

The Clibbe

LOUNGE BAR & KITCHEN
EST 2016

Lunch Menu

SERVING FROM 12PM

STARTERS

MUSHROOM AND ROSEMARY SOUP
with toasted malted bloomer (VE, DF, GF option available)

SMOKED CHICKEN & SUN-DRIED TOMATO SALAD
With Parmesan and balsamic dressing GF

SMOKED SALMON AND PRAWN COCKTAIL
with fennel and apple slaw with toasted malted bloomer (DF, GF option available)

GRILLED GOATS CHEESE & BEETROOT SALAD
with raspberry vinaigrette GF, V

CRISPY SALT & PEPPER SQUID
with sweet chilli and lime dip DF

WARM SOURDOUGH BREAD
with English salted butter

MAINS

LAMB, BEEF OR CHICKEN
Served with roast potatoes seasonal vegetables, cauliflower cheese, gravy and Yorkshire Pudding

BAKED FILLET OF SALMON
with buttered new potatoes green vegetables tomato capers and Basil sauce GF

TOMATO & BASIL ORZOTTO (V)
Orzo cooked with tomato sauce and fresh basil garnished with sun-dried tomato and Parmesan cheese (VE and GF options available)

DESSERT

MANGO AND PASSION FRUIT CHEESECAKE
with mango sorbet V

KENTISH CHEESE PLATTER
with onion chutney grapes and crackers V

DECADENT DARK CHOCOLATE MOUSSE
with raspberry sorbet V

SORBETS
Raspberry, Lemon and Mango V

ICE CREAM
vanilla chocolate and strawberry V

