

THE CLIFFE

SUNDAY ROAST MENU

FOR OVER 20 COVERS

STARTERS

TOMATO & BASIL SOUP C, G, So 8
Toasted malted bloomer

SPICED BLOODY MARY PRAWN COCKTAIL Cr, G, E, So, C, F 9
Malted bloomer

GOAT'S CHEESE & BEETROOT SALAD 9
Raspberry vinaigrette M, SD

HAM HOCK TERRINE G, Mu, SD 9
Pickled beetroot, cornichons, toasted sourdough

BURRATA & NECTARINE SALAD M, SD 10
Fresh burrata, ripe nectarine, baby leaves, balsamic & basil oil

PROSCIUTTO & SUNDRIED TOMATO SALAD 9
Parmesan & balsamic dressing M, SD

SUNDAY ROAST & MAINS

All of our Sunday Roasts are served with roast potatoes, seasonal vegetables, cauliflower cheese, gravy & Yorkshire pudding

CHICKEN SUPREME 18
TOPSIDE OF BEEF 20

PORK LOIN 19

TOMATO & BASIL ORZOTTO M, G 17
Orzo cooked with tomato sauce and basil, garnished with sun-dried tomatoes and parmesan cheese

BAKED FILLET OF SEABASS F, M, SD 22
Chilli, coriander and caper salsa, buttered new potatoes, seasonal vegetables

DESSERTS

CHEESE PLATTER G, M, So, M 10
Goat's cheese, blue cheese, cheddar, camembert, onion chutney, grapes & crackers

SICILIAN LEMON TART E, G, M 8
Mango sorbet

DAIRY ICE-CREAMS M 6
Vanilla, chocolate & strawberry
3 scoops of choice

DECADENT DARK CHOCOLATE MOUSSE G, E, So, M 8
Raspberry sorbet

SORBETS 6
Lemon, mango & raspberry
3 scoops of choice

STICKY TOFFEE PUDDING 8
Clotted cream ice cream G, M

Please be aware that our food may contain or come into contact with common allergens, such as C: Celery, G: Gluten, Cr: Crustaceans, E: Eggs, F: Fish, L: Lupin, M: Milk, Mo: Molluscs, Mu: Mustard, N: Nuts, P: Peanuts, S: Sesame Seeds, SD: Sulphur Dioxide, So: Soya.
If you are an allergen sufferer, please note that our recipes are subject to change; therefore, you are advised to check allergen information on every visit.

