

FESTIVE MENU

KINGSCLIFF HOTEL

STARTERS

Roasted parsnip & thyme soup, winter truffle oil & sourdough bread

Chicken liver & brandy parfait, pistachio, pear puree, quince & toasted brioche

Smoked salmon, torched orange segments, pickled fennel, fennel pollen, crème fraiche, lemon gel, pea shoot

MAINS

Traditional roast turkey, roast potatoes, pigs in blankets, chestnut stuffing, carrots, sprouts, honey glazed parsnip, Yorkshire pudding & pan gravy

Sea bream, with butternut squash, sage & caper cream reduction & toasted pine nuts

Carrot & spiced marmalade wellington, braised apple & red cabbage, glazed honey parsnips & pan gravy

DESSERTS

Chocolate & black forest torte, coconut whipped cream & berry coulis

Apple & thyme tart tatin, vanilla crème anglaise

Warm apple & cinnamon crumble, custard

TEA & COFFEE

Mince pies

For any allergy and dietary requirements please contact a member of the team before making your booking. Please note all menus are sample only & subject to change due to produce availability and supply.

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