

KINGSLIFF

CHRISTMAS DAY MENU

£104.95 per person | £55.00 Under 16's
including prosecco on arrival

STARTERS

- Clam chowder** | creamy clam, smoked haddock, pancetta & sweet potato chowder, red onion chutney & cheddar dumplings **C,CR,F,G,M,MO,SO** (GF on request)
- Prawn cocktail** | Cajun king prawns, citrus & avocado emulsion, sweetcorn salsa, baby gem, Bloody Mary Rose sauce, toasted sourdough **C,CR,E,F,G,MO,MU,SO** (GF & LF on request)
- Bubble & squeak scotch egg** | bubble & squeak scotch egg, winter slaw, whole grain mustard crème fraîche, fennel pollen **E,G,M,MU** (V/VE/GF & LF on request)
- Cherry-smoked duck breast** | heritage beetroots, clementines, radicchio, toasted hazelnuts, sherry dressing **N,P,SO** (GF & LF on request)

MAINS

- Turkey breast** | slow-roasted turkey breast, caramelised onion & sausage meat stuffing, pigs in blanket, herb-roasted Maris Piper potatoes, honey-roasted roots, braised red cabbage, minted Brussels sprouts, sweet potato mash, pot-roasted turkey gravy, duck fat Yorkshire pudding **C,E,G,M,SO** (GF & LF on request)
- Tournedos of venison fillet** | pan-roasted venison fillet, red onion chutney, wilted Swiss chard, Parma ham, smoked Applewood cheddar, heritage baby carrots, creamy truffle mash, rosemary jus **C,M,SO** (GF on request)
- Salmon & Swiss chard Wellington** | black truffle potatoes, roasted tenderstem broccoli, cream cheese, truffle oil sauce **E,F,G,L,M,MU,SO** (GF & LF on request)
- Winter root vegetable Wellington** | herb & garlic roasted Maris Piper potatoes, salt-baked celeriac, braised red cabbage, minted Brussels sprouts, sweet potato mash, star anise jus **C,G,L,MU,N,P,SO** (V/VE/LF & GF on request)

DESSERTS

- Belgium chocolate fondant** | warm chocolate fondant, cherry compote, clotted cream, honeycomb **E,M,N,P,S** (V & GF on request)
- Crème brûlée** | pistachio & orange crème brûlée, white chocolate ice cream, Viennese whirl **E,G,M,N,P** (V & GF on request)
- Christmas pudding** | warm Christmas pudding, shortbread crumb, blood orange marmalade, brandy butter ice cream **G,M,N,P** (V/VE/GF & LF on request)
- Opera cake** | lemon & raspberry opera cake, fruit macaron, crème fraîche **E,G,M,N,P** (V on request)
- British cheeseboard** | Black Bomber cheddar, Blacksticks Blue, Somerset Camembert, festive chutney, fizzy grapes, celery, oat crackers **C,G,M,SO** (V & GF on request)



KINGSCLIFF

Our suppliers and kitchens handle numerous ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds,
N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

V = Vegetarian on request | VE = Vegan on request | GF = Gluten-free on request | LF = Lactose-free on request

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