



KINGSCLIFF

FESTIVE LUNCH & DINNER MENU

2 Courses | £31.95 per person

3 Courses | £38.95 per person

STARTERS

Soup of the moment | maple syrup-glazed sweet potato, artisan bread C,G (V/VG/LF/GF on request)

Seafood caesar salad | smoked trout & cold water prawn caesar salad, festive croutons, parmesan honeycomb, lobster infused caesar dressing C,CR,E,F,G,M,MO,MU (GF on request)

Duck spring roll | smoked duck spring roll, sprout top slaw, pickled cashew nuts, spiced plum sauce E,G,M,N,P,S,SO

Crispy brie | beetroot crusted brie bites, lambs leaf, cranberry gel, candied walnut crumb E,G,M,N,P,SE (V & GF on request)

MAINS

Turkey roulade | sage & stuffed turkey wrapped in streaky bacon, herb-roasted Maris Piper potatoes, honey-roasted roots, braised red cabbage, minted Brussels sprouts, pot-roasted turkey gravy C,M,SO (GF & LF on request)

Pork tasting | confit belly, crispy cheek, apricot-glazed tenderloin, truffle & parmesan croquettes, tenderstem broccoli, celeriac purée, star anise jus C,E,G,M,SO (GF on request)

Baked coley | herb & lemon crusted coley, duck fat new potatoes, sesame roasted chantaney carrots, samphire grass, cauliflower cream F,G,M,SE,SO (GF & LF on request)

Roasted pumpkin, leek & chestnut risotto | pickled wild mushrooms, Wensleydale & onion chutney toasties G,M,SO (V/VE/GF & LF on request)

DESSERTS

Festive poached pear & winter berry Eton mess | blood orange curd E,M (V/VE & GF on request)

Christmas pudding | shortbread crumb, blood orange marmalade, brandy butter ice cream G,M,N,P (V/VE/GF & LF on request)

Banoffee cheesecake | baked vanilla cheesecake, sea salt toffee sauce, banana ice cream, toffee popcorn E,G,M,N,P (V & GF on request)

Sticky toffee pudding | salted toffee sauce, toffee popcorn, vanilla ice cream N,PS (V/VE/GF & LF 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

01255 818 800 | reception@thekingscliffhotel.com | 55 Kings Parade, Holland-on-Sea, Essex CO15 5JB