

KINGSLIFF

NEW YEAR'S EVE MENU

£99.50 per person

STARTERS

- Wild mushroom cappuccino** | creamy wild mushroom soup, parmesan foam, warm dough balls C,G,M,SO (V/VE/GF & LF on request)
- Wild boar pâté** | whipped wild boar & plum pâté, pickled allotment vegetables, mustard emulsion, caramelised onion loaf C,E,G,M,MU,N,PSO (GF on request)
- Seafood tian** | smoked trout, poached salmon, prawns & crayfish, lobster mayonnaise, whipped lemon cream cheese, pickled cucumber spaghetti, caramelised onion loaf CR,E,F,G,M,MU,SO (GF on request)
- Goat's cheese bon bons** | macerated figs, pomegranate, micro roquette, balsamic caviar, blossom honey M,SO (V & GF on request)

PALLET CLEANSER

Mojito granita SO (V/VE/GF & LF on request)

MAINS

- Beef Wellington** | served pink, truffle oil & parmesan mash, smoked pancetta, tenderstem broccoli, red wine jus, horseradish crème fraîche C,E,G,L,M,MU,SO (GF & LF on request)
- Pan-roasted goose** | honey & buckwheat glazed goose breast, fondant potato, heritage carrots, celeriac purée, veal jus C,M,SO (GF & LF on request)
- Herb & lemon-crusted baked halibut** | smoked pancetta & potato carbonara, buttered samphire, shaved parmesan F,G,M,SO (GF & LF on request)
- Garlic & rosemary roasted cauliflower** | smoked Applewood cheddar sauce, pickled leeks, purple potatoes, truffle oil, nuts & seeds G,M,MU,N,P,SE,SO (V/VE/GF & LF on request)

DESSERTS

- Blowtorched key lime pie** | coconut sorbet, raspberry gel E,G,M (V on request)
- White chocolate & tonka bean panna cotta** | orange popcorn crumble, salted caramel ice cream E,G,M (GF on request)
- Dark chocolate délice** | matcha ganache, macerated winter berries E,G,M,N,P,SE (V/VE & LF 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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