



The Cliftonville Hotel

Sunday

Menu

3 Courses £24.95

2 Courses £19.95



Sunday 8th March 2020

Starters

(V) (GF) Roasted Celeriac and Pear Velouté
Sage Croutons

(GF) Homemade Duck Liver Pate
Caramelized Onion Compote, Ciabatta Croutes

(GF) Prawn and Crayfish Tail Cocktail
Marie Rose Sauce, Bloomer Bread

(GF) Tomato and Mozzarella Salad
Balsamic Glaze, Basil Oil

(GF) Steamed Mussels
Garlic Cream Sauce or Red Thai and Coconut Sauce

Breaded Haggis Bon Bons
Carrot and Turnip Puree, Pickled Vegetables

Main Courses

(GF) Roast Loin of Pork *
Pan Gravy, Duck Fat Roast Potatoes, Honey Roasted Carrots and Parsnips,
Green Beans, Yorkshire Pudding

(GF) Roast Leg of Lamb *
Pan Gravy, Duck Fat Roast Potatoes, Honey Roasted Carrots and Parsnips,
Green Beans, Yorkshire Pudding

***Add Cauliflower Cheese for an extra £3.00**

(GF) Chicken, Bacon and Mushroom Carbonara
Garlic Cream Sauce, Ciabatta Bread, Mixed Salad

(GF) Oven Baked Fillet of Salmon
Lyonnaise Potatoes, Peas, Cockles and Tomato Salsa

(GF) Grilled Fillet of Cod
Leeks, Spinach, Maris Peer Potatoes, Beetroot Dressing

(V) (GF) Roasted Vegetable Bake
Blue Cheese Sauce, Garlic Bread

(Vegan) (GF) Mixed Beans and Vegetable Cassolette

Desserts

(GF) Mixed Berry Eton Mess Sundae
Berry Compote, Ice Cream, Whipped Cream

Sticky Toffee Pudding
Caramel Sauce

Coffee and Tia Maria Cheesecake

(GF) Mango Panna Cotta
Coconut Biscuit

A Selection of English and Continental Cheeses (GF)
Served with Grapes, Celery, Water Biscuits and Chutney

Fresh Filter Coffee £1.50 Extra