THE CLIFF HOTEL NYE 2024 STEAK MENU

STARTERS

Pan seared scallops with cauliflower puree and saffron tuile (gf)

Wild mushroom risotto with roast garlic aioli (gf)

Pulled pork croquette with smoked ketchup

Beetroot tartare with walnuts and rocket salad (ve) (gf)

MAINS

80z fillet steak With mashed potato tender stem broccoli and bone marrow jus (gf)

Chimichurri ribeye 10oz ribeye steak sliced with chimichurri sauce, rosemary fries and cherry vine tomato (gf)

Chateaubriand for 2 Truffle and parmesan fries tender stem and roasted carrots (gf)

Moroccan spiced cauliflower with Moroccan cous-cous vegan yoghurt dressing and pomegranate seeds (ve)

Garlic chicken supreme roast chicken supreme with roast garlic and wild mushroom sauce and fondant potato (gf)

Pan fried hake with crushed new potato tender stem and clam butter (gf)

2 COURSES £59.95 / 3 COURSES £69.95 INCLUDES TICKET TO THE NEW YEARS EVE PARTY

DESSERTS

Trio of desserts chocolate brownie with caramel sauce and honeycomb (gf) Vanilla cheesecake with berry compote

Cappuccino mouse with chocolate dust

Cherry Bakewell frangipane with vanilla bean crème anglaise (n)

Rum soaked pineapple with caramel sauce and vanilla ice cream rolled in coconut (veo)

EXTRAS

Whole garlic prawns £4.95 Onion rings £3.00 Garlic bread £4.00 Cheesy garlic bread £4.00 Seasonal greens £3.00 Mixed leaf £3.00

SAUCES £3.95 Peppercorn / Blue cheese / Garlic / Chimichurri

