Clift's Catering ESC

Christmas 2026

STARTERS

Cured Salmon & King Prawns
Cured smoked salmon and poached king prawns, served with smoked paprika & dill mayonnaise (AGF).

Carpaccio Of Beef
Herb crusted beef fillet thinly sliced and served on a warm potato cake, with pea shoots & horseradish crème fraiche (AGF)

Leek & Potato Soup
Finished with double cream & crisp shallots, served with sourdough. (AGF)(V)(AVG)

MAINS

Slow Roasted Turkey Crown & Glazed Gammon
Glazed gammon and roasted turkey breast with sausage meat stuffing wrapped in smoked bacon, served with roast potatoes, cranberry sauce, and red wine jus. (AGF)

Tuscan Roasted Salmon Fillet
Topped with creamy, garlic, tomato & spinach Tuscan sauce & roasted lemon (AGF)

Confit De Canard Au Vin
Slow cooked confit duck leg served with thyme pomme purée & a port & redcurrant reduction. (AGF)

Chestnut & Winter Herb Nut Roast
Laced with pecans, walnuts & winter herbs, served with rich Port & red wine reduction (N) (V)(AVG)(AGF).

Served with Seasonal vegetables.

DESSERTS

White Chocolate & Raspberry Meringue Roulade
With berry sorbet, coulis & toasted almonds (N) (V)(GF)

Boozy Chocolate Parfait
Light liquor laced dark & milk chocolate parfait with caramel sauce & shortcake (AGF)(V)

Traditional Christmas Pudding
Served with whipped Cognac cream (AGF)(AVG)

**Including Filter Coffee & Mini Truffles*

Gf= Gluten free AGF=Available gluten free V=Vegetarian AVG= Available vegan

For information regarding the presence of allergens in any of our food and drink, please ask one of the team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used on our premises, foods may be prepared in the presence of ingredients which do contain allergens.