



CHRISTMAS MENU

Nº4

CLIFTON VILLAGE
RESTAURANT & BAR

HOLLY ~

FOOD MENU - 2

17.5 *per person*

STARTERS

Maximum 50 people Celeriac and parsnip soup with homemade focaccia (V)(GF)

Available lunchtimes Goats cheese beignets with beetroot purée, roasted apples (V)

& Monday - Wednesday
evenings

Smoked mackerel, horseradish cream, pea purée (GF)

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MAINS

+ Caramelised heritage Lemon roasted turkey, sage stuffing, homemade cranberry relish, rich red wine jus

root vegetables -

carrots, baby beetroot
& parsnips for only

Confit pork belly with sage & onion stuffing, apple purée, cider jus

3 *per person*

Roasted artichoke puree, wilted kale, cranberry & parmesan arancini (V)

+ Homemade Yorkshire All served with roast potatoes & seasonal vegetables

pudding

1 *per person*

DESSERTS

Christmas pudding with brandy & almond cream sauce

Bakewell tart, vanilla ice cream

Belgian dark chocolate brownie, Crème Anglaise, chocolate sauce

~ A discretionary 10% service charge will be added to your bill.

IVY ~

FOOD MENU - 3

27 *per person*

STARTERS

Maximum. 50 Celeriac and parsnip soup with homemade focaccia (V)(GF)

Available anytime Chicken liver & chestnut parfait with caramelised port & red onion marmalade (GF)

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Beetroot cured salmon gravlax, horseradish Crème Fraîche, rocket coulis (GF)

Caramelised chestnut, leek and shallot tartlets, cranberry relish

MAINS

+ Caramelised heritage Lemon roasted turkey, sage stuffing, homemade cranberry relish, rich red wine jus

root vegetables -

carrots, baby beetroot
& parsnips for only

Confit pork belly with sage & onion stuffing, apple purée, cider jus

3 *per person*

Paupiette of plaice rolled with chestnuts pesto, parsnip purée (GF)

+ Homemade Yorkshire Roasted artichoke purée, wilted kale, cranberry & parmesan arancini (V)

pudding

1 *per person*

All served with roast potatoes & seasonal vegetables

DESSERTS

Christmas pudding with brandy & almond cream sauce

Sticky toffee pudding, butterscotch sauce, ice cream

Rich chocolate torte, orange & hazelnut dressing

Pear & Frangipane tart, apple syrup, Chantilly cream

~ A discretionary 10% service charge will be added to your bill.



MISTLETOE~

FOOD MENU - 4

35 *per person*

STARTERS

Max. 50

Celeriac and parsnip soup with homemade focaccia, walnut pesto (V) (GF)

Available anytime

Coarse rabbit, pork belly & pancetta terrine, pomegranate, mandarin & hazelnut (GF)

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Smoked mackerel, crab meat and smoked salmon mousse, beetroot & horseradish relish (GF)

Bruléed goat's cheese, apple jelly, candied walnuts, preserved cranberry (GF)

Lemon sorbet - *Palate Cleanser*

MAINS

+ Caramelised heritage root vegetables - carrots, baby beetroot & parsnips for only

3 *per person*

Lemon roasted turkey, sage stuffing, homemade cranberry relish, rich red wine jus

Confit pork belly with caramelised apple & crispy sage stuffing, cider jus

Salmon fillet 'en croûte' with crab meat & shallots, preserved lemon & fennel purée

+ Homemade Yorkshire pudding

1 *per person*

Caramelised butternut squash, leek and shallot tartlet, wilted kale, spinach purée (V)

All served with roast potatoes & seasonal vegetables

DESSERTS

Christmas pudding with brandy & almond cream sauce

Rich chocolate torte, orange & hazelnut dressing

Pear & Frangipane tart, apple syrup, Chantilly cream

Selection of local cheese & biscuits, homemade chutney

~ *A discretionary 10% service charge will be added to your bill.*

DRINK~

DRINK MENU - 5

CHAMPAGNE

Sant Orsola Prosecco 25

Perrier - Jouët Brut NV 39

Perrier - Jouët Blason rosé 55

WHITE WINE

Parini pinot grigio IGT Venezia 18

Errázuriz sauvignon blanc, Chile 19.5

Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot 24.5

Berri Estates unoaked chardonnay, SE Australia 18.5

Sancerre Les Collinettes, Joseph Mellot 36

~ *Full drinks menu available on request*

RED WINE

The Gourmet cabernet sauvignon, South Australia 18

Errázuriz merlot, Curicó Valley 19.5

Malbrontes, Malbec-Torrentes, Mendoza, Argentina 19.95

Torres Ibéricos Rioja Crizanza 20.5

Vidal pinot noir, New Zealand 29

FOR SHARING

Heineken bottles - 10 for 30

Mulled wine jug (*Serves 10*) 30

Hendrick's gin teapot (*Serves 4*) 20

DRINK PACKAGES *Add any of the packages below to any of our Christmas menus for an extra special, festive touch. Prices are per person.*

CANDY CANE - Mulled wine | Mince pie 5

SNOW FLAKE - Mulled wine or prosecco | Coffee *or* tea | Mince pie 7

SLEIGH BELLS - Mulled wine or champagne | Irish coffee *or* gourmet tea | Mince pie 10



AVAILABILITY -

The No.4 Clifton Village Christmas Menu is available from Monday 17th November.

If you book your party in January you can receive a **25% discount.**



BOOKING -

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