

N^o 4

CLIFTON VILLAGE
RESTAURANT & BAR

SILVER WEDDING PACKAGE MENU

STARTERS

Roasted Red Pepper, Tomato Soup, Buffalo Mozzarella & Basil Oil (v, gf)

Smoked Salmon, Horseradish Cream, Mixed leaves (gf)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Ciabatta

MAINS

Roast Chicken Breast, Dauphinois Potato, Savoy Cabbage, Jus (gf)

Fillet of Salmon, Thyme Fondant Potato, Pearl Barley, Clams (gf)

Risotto of Cepes, Truffle Salsa, Crème Fraîche (v, gf)

DESSERTS

Selection of Sorbet

Eton Mess

Sticky Toffee pudding, Caramel sauce, Clotted cream

N^o 4

CLIFTON VILLAGE
RESTAURANT & BAR

GOLD WEDDING PACKAGE MENU

**PLEASE CHOOSE 3 STARTERS, 3 MAINS & 3 DESSERTS
TO CREATE YOUR OWN MENU**

STARTERS

Roasted Red Pepper, Tomato Soup, Buffalo Mozzarella & Basil Oil (v) (gf)

Smoked Salmon, Horseradish Cream, Mixed leaves

Chicken Liver Parfait, Red Onion Marmalade, Toasted Ciabatta

Roast Butternut Soup, Truffle oil, Cream, Chives

Pressed Ham Hock Terrine, Piccalilli, Toasted Ciabatta

Smoked Trout Pate, Baby Leaf Salad, Crusty Bread

MAINS

Roast Chicken Breast, Dauphinois Potato, Savoy Cabbage, Jus

Fillet of Salmon, Thyme Fondant Potato, Pearl Barley, Clams

Risotto of Cepes, Truffle Salsa, Crème Fraîche

Roasted Sirloin of Beef, Roasted Onion, Duck Fat Potatoes, Yorkshire pudding

Whole Roast Megrim Sole, Caper Beurre Noisette, Jersey Royal Potatoes, Green Beans

Braised Lamb Shank, Pommes Anna, Chantenay Carrots, Jus

DESSERTS

Selection of Sorbets

Eton Mess

Sticky Toffee pudding, Caramel Sauce, Clotted cream

Brioche Bread & Butter Pudding, Crème Anglaise

Chocolate & Hazelnut Tart, Chantilly Cream, Raspberry

Red Wine, Star Anise Poached Pear, Jelly, Walnuts, Pear Sorbet (gf)

N^o 4

CLIFTON VILLAGE
RESTAURANT & BAR

PLATINUM WEDDING PACKAGE MENU

**PLEASE CHOOSE 3 STARTERS, 3 MAINS & 3 DESSERTS
TO CREATE YOUR OWN MENU**

STARTERS

Roasted Red Pepper, Tomato Soup, Buffalo Mozzarella & Basil Oil (v) (gf)

Smoked Salmon, Horseradish Cream, Mixed leaves

Chicken Liver Parfait, Red Onion Marmalade, Toasted Ciabatta

Roast Butternut Soup, Truffle oil, Cream, Chives

Pressed Ham Hock Terrine, Piccalilli, Toasted Ciabatta

Smoked Trout Pate, Baby Leaf Salad, Crusty Bread

Chicken, Pea Puree, Pancetta, Parmesan, Asparagus

Black Pepper & Truffle Goats Cheese Mousse, English Beetroot,
Grapefruit & Black Olive

Cured Sea Trout, Sea Trout Tartar, Crème Fraîche & Cucumber

MAINS

Roast Chicken Breast, Dauphinois Potato, Savoy Cabbage, Jus

Fillet of Salmon, Thyme Fondant Potato, Pearl Barley, Clams

Risotto of Cepes, Truffle Salsa, Crème Fraîche

Roasted Sirloin of Beef, Roasted Onion, Duck Fat Potatoes,
Yorkshire pudding

Whole Roast Megrim Sole, Caper Beurre Noisette, Jersey Royal
Potatoes, Green Beans

Braised Lamb Shank, Pommes Anna, Chantenay Carrots, Jus

Cod, Spinach Puree, Pomme Mousseline, Girolle Mushrooms (gf)

Portobello Mushroom Wellington, Fondant potato, Truffle cream (v)