

LIVE JAZZ IN DECEMBER

JAZZ LUNCH

Sunday 9th December

Seasonal Sunday Roast
Including Turkey &
All the Trimmings

With Smooth Sounds
of Live Jazz

Music from 12.30 - 3.00

JAZZ LUNCH

Sunday 16th December

Seasonal Sunday Roast
Including Turkey &
All the Trimmings

With Smooth Sounds
of Live Jazz

Music from 12.30 - 3.00

DINNER JAZZ PARTY

Friday 21 December

Smooth Jazz & Christmas
Songs From 8.00 - 10.30

Join Us for a Drink or Book a
Table For Dinner From 7.00pm

Christmas Party Menu
from £25.00

NEW YEARS EVE PARTY NIGHT

Monday 31 December

Four Course Dinner with
Canapes. Smooth Jazz
Sounds through Midnight

£50 per person
(Table for 10 at £450)

WE WISH YOU ALL A VERY MERRY CHRISTMAS & NEW YEAR

BOOKING DEPOSITS

New Years Eve - £20 per person with booking

Christmas Eve & Christmas Party Menu, £5 per person with booking.

Pre-orders are required only for Christmas Party Menu bookings

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CHRISTMAS AT THE CLIFFE AT DINHAM

CHRISTMAS EVE DINNER MENU

Served from 6.30 - 8.30pm

Two Courses - £27.00

Three Courses - £32.00

Roast Parsnip Soup,
Honey & Thyme Infusion, Croutons (V)

Chicken Liver Parfait,
Pickled Plum Compote,

Seasonal Cured Salmon,
Pickled Fennel, Orange and Cardamom

Confit Duck & Plum
Brik Pastry Spring Roll, Sweet Chilli,
Dressed Leaves

Sirloin Steak, Triple Cooked Chips,
Roast Cherry Tomatoes,
Caramelised Onion Puree,
Black Pepper Sauce (£3.00 Supplement)

Lemon Crumbed Sole,
Buttered Baked Potato Mash,
Crunchy Greens, Carrot Puree, Sherry Jus

Pork Fillet, Prosciutto, Apricot & Apple,
Dauphinoise Potato,
Roasted Roots, Cider & Ginger Jus

Loin of Mortimer Venison, Garlic Mash,
Cavalo Nero, Beetroot,
Shallot Relish, Elderberry Jus

Roast Butternut Squash & Sage Risotto,
Amaretti Biscuits, Parmesan (V)

Roast Beetroot & Cumin Fondant,
Polenta Chips, Butternut Puree,
Carrot & Courgette,
Celeriac & Lemon Sauce

Orange Chocolate Delice, Crème Fraiche

Ginger Spiced Panna Cotta,
Plum Compote, Anise Tuile

Treacle Tart, Lemon Sorbet

Plate of Three Cheeses, Crackers

NEW YEARS EVE

Tables available from 8.30pm
£50 per person

Four Course Dinner with Canapes
on Arrival, Smooth Jazz Sounds during
Dinner, Dancing through Midnight.
No pre-order is required but booking
with deposit of £20 per person.

Bring a group of 10 for the special
price of £450

Canapes

Chicken Liver & Pedro Ximenez Parfait
Pickled Plum & Cranberry Compote,

Seasonal Cured Salmon, Pickled Fennel,
Orange and Cardamom

Confit Duck & Plum Brik Pastry Spring Roll,
Sweet Chilli, Dressed Leaves

Roast Beef Fillet, Ox Cheek Bon Bon,
Dauphinoise Potato, Kale,
Roast Carrots, Parsley & Garlic Jus

Loin of Mortimer Venison,
Garlic Potato Terrine, Cavalo Nero,
Beetroot, Shallot Relish, Elderberry Jus

Steamed Halibut, Lemon & Ginger,
Braised Fennel, Garlic Mash,
Butternut Squash, Ginger Sauce

Roast Beetroot & Cumin Fondant,
Polenta Chips, Butternut Puree,
Carrot & Courgette,
Celeriac & Lemon Sauce

Orange Chocolate Delice, Crème Fraiche

Ginger Spiced Panna Cotta,
Plum Compote, Anise Tuile

Plate of Three Cheeses, Crackers

Coffee with Our Petit Fours

Crackers & Party Novelties

WHY NOT STAY OVER ON YOUR CHRISTMAS PARTY NIGHT AT SPECIAL RATES FOR ROOM AND ENGLISH BREAKFAST FROM £70 PER ROOM

CHRISTMAS PARTY MENU

Available throughout December at Lunch or Dinner, except Christmas Day, Boxing Day
and New Years Eve. A pre-order will be required on all Christmas Party Menu
bookings together with a £5 deposit.

Roast Parsnip Soup, Honey & Thyme Infusion, Croutons (V)

Chicken Liver Parfait, Pickled Plum Compote,

Seasonal Cured Salmon, Pickled Fennel, Lemon and Cardamom

Confit Duck & Plum Brik Pastry Spring Roll, Sweet Chilli, Dressed Leaves
Ashlyn Goats Cheese, Cranberry, Walnut, Orange & Clove Vinaigrette

Roast Breast of Shropshire Turkey, Chestnut & Clementine Seasoning,
Bacon Rolls, Roast Potatoes, Honeyed Parsnips, Seasonal Vegetables

Sirloin Steak, Triple Cooked Chips, Roast Cherry Tomatoes,
Caramelised Onion Puree, Black Pepper Sauce (£3.00 Supplement)

Lemon Crumbed Sole, Buttered Baked Potato Mash,
Crunchy Greens, Carrot Puree, Sherry Jus

Pork Fillet, Prosciutto, Apricot & Apple, Dauphinoise Potato,
Roasted Roots, Cider & Ginger Jus

Roast Beetroot & Cumin Fondant, Polenta Chips, Butternut Puree,
Carrot & Courgette, Celeriac & Lemon Sauce

Chef's Christmas Pudding, Brandy Sauce

Orange Chocolate Delice, Crème Fraiche

Ginger Spiced Panna Cotta, Plum Compote, Anise Tuile

Treacle Tart, Lemon Sorbet

Plate of Three Cheeses, Crackers

Lunch	Monday to Friday	2 Courses	£20	3 Courses	£25
Lunch	Saturday & Sunday	2 Courses	£22	3 Courses	£27
Dinner	Sunday to Thursday	2 Courses	£22	3 Courses	£27
Dinner	Friday & Saturday	2 Courses	£25	3 Courses	£30

BOOKING FORM

GROUP CONTACT NAME:

ADDRESS/COMPANY:

TELEPHONE NUMBER:

EMAIL ADDRESS:



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