



The Clifton Club

Starter

Home Smoked Mussel Soup
with Langoustine Dumplings and Crispy Leeks

Layered Game and Rabbit Terrine
in Port Jelly with a Caper and Juniper Dressing

Crown of Galia Melon
with Champagne and Spearmint Sorbet and Balsamic Angels Hair

Main Course

Pan-fried Fillet of Beef
Chanterelle Mushrooms , melting Foie Gras and Watercress and Pancetta Puree
Truffle infused Pommes Parmentier

Peppered Sea Bass
with Sea Trout and Chive Risotto on a Sorrel and Asparagus Beurre Blanc

Slow Roasted Rack of lamb
with Caramelised Pork Belly , Sweet breads and Thyme scented Shallots Pommes
Elizabeth

Pudding

Gateau Cardinal
with Cassis Raspberries and Vanilla and Saffron Gelato

Poached Redcurrant Pear
with Port Syrup, and Chantilly Cream

Selection of Cheeses
with Homemade Chutney and Biscuits

Fresh Brewed Coffee, Tea or Herbal Infusions