

THE CLIFFE

SET MENU

2-COURSES 27.00

3-COURSES 34.00

STARTERS

TOMATO & BASIL SOUP

Toasted malted bloomer

PRAWN COCKTAIL

Marie Rose Sauce

**SMOKED CHICKEN & SUNDRIED
TOMATO SALAD**

Parmesan & balsamic dressing

**KENTISH GOAT'S CHEESE &
BEETROOT SALAD**

Toasted malted bloomer

MAINS

GARLIC & THYME ROASTED CHICKEN

Roast potatoes, seasonal vegetables, cider & wild mushroom sauce

BEEF & ALE CASSEROLE

Creamy mash potato & seasonal vegetables

BAKED FILLET OF SALMON

with tomato and caper sauce & butter potatoes & seasonal vegetables

TOMATO & FRESH BASIL "ORZOTTO"

Orzo cooked with tomato sauce & fresh basil, garnished with sun-dried tomatoes & parmesan cheese

DESSERTS

MANGO CHEESECAKE

Mango sorbet

**DECADENT DARK CHOCOLATE
MOUSSE**

Raspberry sorbet

DAIRY ICE-CREAMS - 3 SCOOPS

Vanilla, chocolate & strawberry

SORBETS - 3 SCOOPS

Lemon, mango & raspberry

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT. IF YOU ARE AN ALLERGEN SUFFERER, PLEASE ASK YOUR SERVER FOR MORE DETAILED INFORMATION. OUR RECIPES ARE SUBJECT TO CHANGE; THEREFORE, YOU ARE ADVISED TO CHECK ALLERGEN INFORMATION ON EVERY VISIT.

