



N^o 4

CLIFTON VILLAGE
RESTAURANT & BAR

CHRISTMAS

—
2018



THREE COURSES FROM £18

— Variable pricing —
Book early for best rates

CHRISTMAS MENU

STARTERS

Celeriac, hazelnut and truffle soup with freshly baked bread (*Vegan*)

Slow gin and beetroot cured salmon with pickled cucumber and mint salad and lemon mayonnaise

Smoked duck breast with a cranberry and port reduction, celeriac remoulade and crostini

Potted Stilton, sherry and chive with crispy ciabatta

Juniper and brandy pulled pork rilette, apple and pear chutney and crostini

MAINS

All roasts served with roast potatoes, roasted seasonal veg, and buttered Savoy cabbage

Rare roast sirloin of beef with Yorkshire pudding and red wine gravy

Roast turkey and cranberry wellington with pigs in blankets, buttered shallot bread sauce and turkey gravy

Beetroot, thyme and red onion Tarte Tatin with a bay and orange reduction (*Vegan*)

Sumac and cranberry crusted salmon with an orange beurre blanc, green beans, and buttered new potatoes

SIDES

£3 each unless stated

Cauliflower cheese with toasted walnuts • Rosemary & maple roasted parsnips

Pancetta and sage stuffing balls wrapped in bacon • Pigs in blankets

Buttered Sprouts with crispy prosciutto & thyme • Juniper & apple red cabbage

Bread sauce £2 • Port and cranberry sauce £2

DESSERTS

Dark chocolate and cherry torte, with Chantilly and black cherry kirsch

Lemon curd panna cotta with sage and lime shortbread and winter berry compote

Traditional Christmas pudding with brandy butter and Amaretto cream

Selection of ice creams and sorbets

Caramelised pineapple, roasted pistachios and passion fruit sorbet (*Vegan*)

CHEESE COURSE

£4.50 per person (to be ordered for at least half of the party)

Cheese board with an apple and pear chutney

AFTER YOUR MEAL

£2.50 per person

Coffee and petit fours

CHRISTMAS BUFFET

*(Minimum 20 people)
Vegetarian option available on request*

BUFFET

Roast turkey breast
Roast side of salmon with a mussel marini
Rare roast sirloin of beef
Duck fat roast potatoes
Pigs in blankets
Sage and onion stuffing
Gravy
Seasonal vegetables

DESSERTS

£4.50 per person
Dark chocolate tart
Traditional Christmas pudding,
drambuie cream
Cheese board

EXTRAS

Coffee and petit fours
£2.50 per person

DRINKS PACKAGES

*(Drink packages
only available by preorder)*

HOLLY - £8pp

1/2 bottle of
Borsari Inzolia
or Vinuva Leaves Barbera

IVY - £10pp

1/2 bottle of
Tekena Sauvignon blanc, Chile
or Granfort Merlot, France

SNOW ROSE - £13pp

1/2 a bottle of
Waipara Hills Sauvignon Blanc, NZ
or Malbrontes Malbec, Argentina

MISTLETOE - £5pp

Welcome prosecco

WINTER WARMER - £4pp

Welcome mulled wine

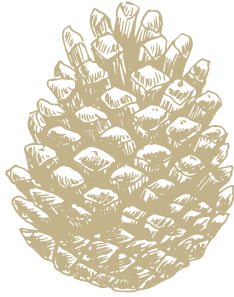
THREE KINGS - £14.50pp

3 drinks tokens
*(This includes; house spirits & mixers, draught lager,
cider & bitters, house wine and bottled beers)*

BOTTOMLESS PROSECCO - £20pp

To be ordered for the whole party
(No. 4 reserves the right to refuse service)

*Please disclose any special dietary requirements when booking to ensure we can accommodate.
Large groups will have a 10% service charge added to their bill which goes directly towards the staff working your event*



CONTACT US

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QUARTER

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SLEEP • EAT • WORK • PLAY

