



Festive Menu

Three-courses priced at £35 per person

Starters

Oak smoked salmon with pickled cucumber, crème fraiche, dill and lavash bread

Marinated beetroots with goat's cheese mousse and balsamic dressing

Chicken liver parfait with clementine gel and toasted brioche

Main Courses

Barbary duck breast, with charred hispi cabbage and cardamom jus

Pan fried cod with parsnips two ways, burnt butter and chicken jus

Spiced roasted cauliflower, cashew nuts & Chili

Desserts

Warm caramelized apple tart served with vanilla ice cream

Chocolate roulade and tonka bean custard

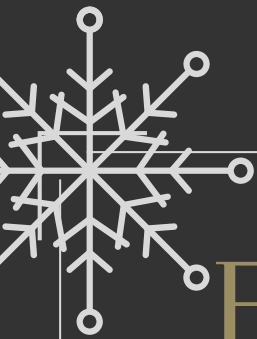
Mulled wine pear trifle

Cheese Selection (+£5 supplement)

Ingredients are sourced primarily from local British suppliers and take advantage of seasonal change.
Allergen information available upon request. A discretionary 12.5% service charge will be added to your bill.

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Festive Canape Menu

A selection of canapes priced at £15 per person

Oak smoked salmon with pickled cucumber, crème fraiche, dill and lavash bread

Chicken liver parfait, crispy skin and clementine gel

Puff pastry tart with goat's cheese & onion fondue

Spiced cauliflower wing, ranch dressing (vg)

Deep fried sweet potato gyoza, peanut cream, chili & soy dressing (vg)

Wine & Bubbles

Available for pre-order

WHITE WINE

Borsao Macabeo 22

Conviviale Pinot Grigio 24.5

The Big Top Chardonnay 26

RED WINE

Rame Garnacha, Campo de Borja 22

The Last Stand Shiraz 24

Debajo Dry Farmed Carignan 25

BUBBLES

Domenico de Bertiol Prosecco di Valdobbiadene Spumante 34.5

Henners Brut 65

Henners Brut Rose 70

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