

CLAYTONS FESTIVE MENU

Available from 1st December

IMPORTANT INFORMATION FOR CHRISTMAS BOOKINGS

We are excited for you to join us here at Claytons for our carefully curated Christmas menu. Our team are ready to make your festive outing the perfect treat with hand crafted cocktails and delectable two or three course seasonal menu.

Please note - parties of up to six people can be booked via our online booking system. For parties over six, we ask that you contact us via phone or email. We will also request a deposit of £5 per head and a pre-order to be submitted no later than three days prior to your booking.*

**We hope you understand that deposits are non refundable unless the booking is cancelled by Claytons or impacted by government restrictions.*

2 courses £31 / 3 courses £36

STARTERS

(VE)(GF available) Celeriac Volute Soup with Black Truffle
Served with locally baked bread and butter

(VE)(GF) Lightly Spiced Sweet Potato Falafel
Served with baby leaves, vegan tzatziki and lemon

(GF available) Ham hock and Pea Terrine
Served with piccalilli, baby leaves and toasted ciabatta

(GF) Tuna Sashimi
Served with wakame seaweed salad, pickled ginger, wasabi and soy sauce (contains sesame)

(GF) Pan Seared Scallops
Served with crushed peas, crispy serrano ham and lemon oil

(GF) Devonshire Beef Fillet Carpaccio
Served with virgin olive oil, rocket, baby capers and parmesan shavings

MAINS

(VE)(GF available) Wild Mushroom and Spinach Risotto
Served with fresh herbs, black truffles, vegan parmesan and garlic bread

(V)(GF)(VE available) Grilled Halloumi Stack
With aubergine, green courgette, sweet potato, sun blushed tomato, fresh basil pesto, sauce vierge, balsamic glaze and toasted pine nuts

(GF) Pan Fried Salmon Fillet
With garlic king prawns, crab mashed potato, celeriac puree, braised spinach, grilled asparagus, beurre blanc sauce and tomato concasse

Please see overleaf for allergen advice.

MAINS

(GF) Roasted Turkey Fillet

Served with goose fat roasted potatoes, honey glazed vegetables, pigs in blanket, Brussels sprout, cranberry sauce and turkey jus

(GF) Pan Fried Stone Bass Fillet

Served with potato cake, crushed peas, carrot puree, garden vegetables and sauce vierge

(GF) Local Venison Fillet

Served with creamed mashed potato, celeriac puree, roasted beetroot, braised spinach, cherry gel, carrots, asparagus and winter berry sauce

(GF) Chargrilled Rib Eye Steak

*Served with dukes chips, side salad, braised wild mushroom, grilled asparagus and brandy & peppercorn sauce *£2.50 supplement*

DESSERTS

(VE)(GF) Christmas Pudding

Served with a rich brandy sauce and fresh fruits

(V) Pear Frangipane Tart

Served with salted caramel ice cream and fresh fruits

(V) Belgian Chocolate Brownie

Served with vanilla ice cream, cherry gel and fresh fruits

(V) (GF) Biscoff Cheesecake

With salted caramel sauce, marbled chocolate garnish and fresh fruits

(VE) (GF) Exotic Fruits Stack

With vegan yogurt, honey, strawberry mousse and roasted pistachio

(V) Festive Cheese Board

*Selection of 6 local cheeses paired with crackers, butter, apple chutney, grapes, celery sticks and walnuts *£2.50 supplement*

*WISHING YOU A MERRY CHRISTMAS
FROM THE TEAM AT CLAYTONS*

(V) - Suitable for vegetarians (VE) - Suitable for vegans and vegetarians (GF) - Gluten free

FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement please inform a member of the team.

Thank you.

CLAYTONS FESTIVE LUNCH MENU

2 courses £25 / 3 courses £30

STARTERS

(VE)(GF) Lightly Spiced Sweet Potato Falafel
Served with baby leaves, vegan tzatziki and lemon

(GF available) Ham hock and Pea Terrine
Served with piccalilli, baby leaves and toasted ciabatta

(GF) Tuna Sashimi
*Served with wakame seaweed salad, pickled ginger
, wasabi and soy sauce (contains sesame)*


MAINS

(V)(GF)(VE available) Grilled Halloumi Stack
*With aubergine, green courgette, sweet potato, sun blushed tomato, fresh basil pesto,
sauce vierge, balsamic glaze and toasted pine nuts*

(GF) Pan Fried Salmon Fillet
*With garlic king prawns, crab mashed potato, celeriac puree, braised spinach, grilled
asparagus, beurre blanc sauce and tomato concasse*

(GF) Roasted Turkey Fillet
*Served with goose fat roasted potatoes, honey glazed vegetables, pigs in blanket, Brussels
sprout, cranberry sauce and turkey jus*

Please see overleaf for allergen advice.



2 courses £25 | 3 courses £30

DESSERTS

(VE)(GF) Christmas Pudding

Served with a rich brandy sauce and fresh fruits

(V) Pear Frangipane Tart

Served with salted caramel ice cream and fresh fruits

(V) Belgian Chocolate Brownie

Served with vanilla ice cream, cherry gel and fresh fruits

(V) (GF) Biscoff Cheesecake

With salted caramel sauce, marbled chocolate garnish and fresh fruits

(VE) (GF) Exotic Fruits Stack

With vegan yogurt, honey, strawberry mousse and roasted pistachio

(V) Festive Cheese Board

*Selection of 6 local cheeses paired with crackers, butter, apple chutney, grapes, celery sticks and walnuts *£2.50 supplement*

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