



The Winter Gathering Menu 2018/19

starters

CLIFFE DOCKERS

A selection of the following seasonal Kentish meats, fishes, cheeses, fruits, vegetables & assorted trucklements on seeded sourdough docker breads for all your table to enjoy family-style' in the middle of your table...

KENTISH GRUFF GOATS CHEESE with cobnuts & Deal honey - WALDORF pickled apples, Kentish blue cheese, celery & walnuts - WOOD PIGEON PASTRAMI pickled red cabbage & celeriac purée - GREY MULLET – cured in Canterbury Gin with beetroot & dill-pickled cucumber

mains

ROAST KENTISH PHEASANT with cranberries, apple brandy gravy & bread sauce

SMOKED BRISKET OF KENTISH BEEF with watercress & horseradish

WILD MUSHROOM PIE with chestnut & thyme

PAN ROASTED PRIME COD LOIN with shallots, capers, garlic & parsley

all served with rosemary roasties, honey-roast pumpkin & garlicky winter greens

puddings

JELLY & ICE CREAM Kent Cider & Damson Ripple

OLD FASHIONED STEAMED PLUM PUDDING with brandy custard

RED WINE POACHED PEAR chocolate truffle & ginger cake ice cream

ASHMORE CHEDDAR with rye bread & Oakley's crab apple chutney

THREE COURSES £30 per person

For tables of 6 or more

– ADVANCE BOOKINGS ONLY – 1st NOV '18 UNTIL 31ST JAN '19

Starters come 'family-style', so simply choose one main course & one pudding per person.

If you have any dietary requirements or require allergen information, just ask!

Please note, a service charge of 10% will be added to your bill.

THE CLIFFE PUB & KITCHEN

THE WHITE CLIFFS

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