Christmas Party Menu 2026

Starters

Roast Celeriac and Thyme Soup (VG) (GFA)

Sprinkled with crispy pancetta and herb oil, served with warm ciabatta

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Chicken Liver Parfait (GFA)

Served with spiced winter chutney, toasts and a dressed rocket salad

***

Kiln Smoked Salmon Salad (GF)

Tossed with balsamic beetroot, cucumber, spring onion and mixed leaves in a lemon, herb and mustard dressing, topped with toasted pinenuts

***

Garlic Field Mushroom (VGA)

Stuffed with sun-blush tomato, olive, gorgonzola and fresh basil, served with a dressed leaf salad and a balsamic glaze

Main Courses

Roast Turkey (GF) Pigs in blankets and chestnut stuffing

***

Nut and Vegetable Roast (VG) (GF)

(Both of the above dishes are served with roast potatoes, carrots, parsnips and gravy)

***

Slow Cooked Pork Belly (GF)

Served with apple and sage compôte, creamed potatoes, crackling and pan-gravy

(All of the above dishes are served with brussel sprouts with toasted pecan nuts, broccoli and braised red cabbage)

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Pan Roasted Salmon Fillet (GF)

Served with a rich spinach, sun-blush tomato and parmesan cream, crushed new potatoes and greens

***

Creamy Tomato and Roasted Red Pepper Gnocchi (VG)

Drizzled with basil oil and sprinkled with pangritata, served with warm ciabatta and a fresh rocket, olive and tomato salad

***

Desserts

Traditional Christmas Pudding (VGA) (GFA)

Served with brandy butter and pouring cream

***

Dark Chocolate Ganache Torte (GF)

Served with pistachio praline and vanilla ice-cream

***

Apple and Cinnamon Bread and Butter Pudding

Served with pouring cream

***

Vanilla Pannacotta (GF)

Served with caramelised oranges and a chewy lemon cookie

Coffee and Chocolate Mints

2 courses £26.95 or 3 courses £34.95

Terms For 2026

Please ask if you need information about allergens in any of our dishes.

This menu is available for groups of 6 or over in Cleone's Restaurant on Monday to Saturday lunchtimes and evenings. This menu will not be available on Sundays.

Groups will need to

complete the place cards attached to this form and put them on the table prior to the meal.

Please fill out the table below with your menu choices. Please make further copies as necessary.	Starters				Mains					Desserts			
Name	Celeriac and Thyme soup	Chicken Liver Parfait	Kiln smoked Salmon	Garlic baked field Mushroom	Roast Turkey	Nut Roast	Salmon fillet	Pork belly	Tomato and red pepper Gnocchi	Christmas pudding	Bread and Butter pudding	Ganache Torte	Vanilla Pannacotta
Example	X					X							X

Please inform us of any allergies along with your menu choices

_____ x 2 Course @ £ 26.95 = £_____ + _____ x 3 Course @ £34.95=

£_____ Total £ _____

Less (non-refundable) deposit: _____ x £10 =

Balance on the day: £ _____

This form should be sent or brought by the organiser, to Cleone's, along with the non-refundable deposit of £10 per person, at least 2 weeks prior to the event. We require the deposit to be paid in a single cash or card transaction – no cheques. Thank you.

The balance of the meal cost and any extras can be settled at the end of the meal, we request the balance to also be paid in a single transaction.

Name: *Starter:* *Main:* *Pudd*	*Name:* *Starter:* *Main:* *Pudd:*
Name: *Starter:* *Main:* *Pudd:*	*Name:* *Starter:* *Main:* *Pudd:*
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