



Christmas 2023 at The Clifton

Over the course of December, we will be running a feasting menu designed to be shared in celebration across each table.

We believe that Christmas is for sharing - no matter your party size, sharing will be the focal point of your meal with us during the festive period. After some snacks and bread for the table, there will be a selection of dishes for you to enjoy amongst your party.

Following on from the selection of starters there will be some main events for the table; whether it's pies, pots full of braises, whole fish or big bits of roast beef, your table will be filled with your choices, sides, sauces and condiments! Each person then gets to select their dessert to finish their meal (sharing optional!).

Our December sharing menu will be the only menu available throughout evening service, however we will still offer Sunday lunch as well as a shorter 2 course Christmas menu at lunch times for £35.

Please note that pre-order is required - we have set this up through our online booking system. Once you've booked your table, we will be in touch with our form to confirm your table's order.

If you are looking to reserve a large table of 8 or more people, please email info@thecliftonbristol.com and we will get you all booked in.

We remain committed to accommodating any dietary restrictions or allergies that you or your guests may have, ensuring that your dining experience is both enjoyable and worry-free.

Please do not hesitate to get in touch if you have any questions!



Christmas Menu 2023

To be taken by the whole table at £50pp. Pre-order required.

Porlock Oyster (*Mignonette, Tabasco & Lemon*)

(*Supplement £3.5ea*)

All menu options include the following to begin:

Snacks

Seasonal Fizz on Arrival

Homemade Sourdough, Soda Bread & House Butter

Starters for the table (select up to 4 dishes depending on table size)

Parfait, Brioche & Chutney

Crispy Pigs Cheek, Fennel, Chicory & Mustard

Roast Crown Prince, Beetroot, Treviso & Pickled Walnut (*v*)

Steamed St Austell Mussels, Fennel, Leeks, Cider & Smoked Butter

Cured Mackerel, Beetroot & Horseradish

Shallot Tarte Tatin, Chestnut & Somerset Pecorino (*v*)

Mains (select up to 3 dishes depending on table size)

Celeriac & Wigmore Pie (*v*) (*available as individual on request*)

Goose Leg, Smoked Bacon, Cranberry & Sage Pie

Braised Venison Shoulder, Red Wine, Shallot & Ceps

Whole Grilled Fish, Brown Shrimp, Parsley & Lemon

Dry-Aged Welsh Ex-Dairy Beef (*Supplement £10pp*)

All Mains for the table are accompanied by trimmings & condiments

Desserts (choose your own)

Christmas Pudding & Brandy Sauce

Quince Soufflé & Earl Grey Ice Cream

Chocolate & Pistachio Terrine & Boozy Prunes

Cotswolds Whiskey Crème Caramel

Cheese Plate (*Supplement £5*)

Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.