

# SUPPER *Club* MENU

## ENTRÉE

### **SUNDRIED TOMATO ARANCINI** - E, G, M

Gently cradled in a rich tomato sauce paired with a glass of Prosecco

## FIRST COURSE

### **ASPARAGUS** - M

wrapped in delicate serrano ham with Manchego cheese and a drizzle of olive oil paired with a glass of Pinot Grigio

## SECOND COURSE

### **FILLET OF SEABASS** - F, M

served with carrot & courgette pappardelle, crushed new potatoes and salsa Verde paired with a glass of Rosé Saint Louis

## THIRD COURSE

### **PANCETTA WRAPPED CHICKEN** - G, N, M, SD

stuffed with sun-dried tomato, basil, pinenuts, served with saffron polenta, tenderstem broccoli and vermouth jus paired with a glass of Tempranillo

## FOURTH COURSE

### **DARK CHOCOLATE & RASPBERRY MARQUISE** - M, E, SO

paired with a glass of Port

*The Clibbe*

LOUNGE BAR & KITCHEN  
EST 2016

Please be aware that our food may contain or come into contact with common allergens, such as C: Celery, G: Gluten, Cr: Crustaceans, E: Eggs, F: Fish, L: Lupin, M: Milk, Mo: Molluscs, Mu: Mustard, N: Nuts, P: Peanuts, S: Sesame Seeds, SD: Sulphur Dioxide, So: Soya. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change; therefore, you are advised to check allergen information on every visit.