



Merry Christmas

- 2026 -



01584 856565
www.theclive.co.uk

A warm welcome this Christmas

Christmas is a truly special time of year and we are delighted to welcome you to celebrate the festive season with us at The Clive Arms.

Whether you're joining us for a festive meal with friends and family, celebrating with colleagues, or escaping to Shropshire for a relaxing stay, our team is here to make your Christmas one to remember.

Our Head Chef has created a selection of seasonal menus showcasing the best local produce, with many ingredients sourced from our farms, Walled Garden and Ludlow Farmshop. From festive gatherings and Christmas Day celebrations to relaxed stays, there's plenty to enjoy throughout the season.

On behalf of the entire team, I'd like to wish you a Merry Christmas and we look forward to welcoming you to The Clive Arms this festive season.

Daniel Hattingh
General Manager, The Clive Arms

Celebrate the season

Celebrate the most wonderful time of the year at The Clive Arms. Let us take care of every detail, so you can relax and enjoy the festivities.

Christmas Eve

Lunch	12pm – 2pm
Dinner	5.30pm – 8.30pm
Bar	12pm – 10.30pm

Christmas Day

Lunch	12pm – 2pm
Bar	12pm – 4pm

Boxing Day

Brunch	10am – 2pm
Bar	10am – 10.30pm

Sunday 27th December

Lunch	12pm – 3pm
Bar	12pm – 9.30pm

Monday 28th December

Dinner	5.30pm – 8.30pm
Bar	12pm – 10.30pm

Tuesday 29th December

Lunch	12pm – 2pm
Dinner	5.30pm – 8.30pm
Bar	12pm – 10.30pm

Wednesday 30th December

Lunch	12pm – 2pm
Dinner	5.30pm – 8.30pm
Bar	12pm – 10.30pm

New Year's Eve

Bar	12pm – 10.30pm
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New Year's Day

Bar	12pm – 10.30pm
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We can't wait to
celebrate with you



Festive Menu

A festive menu showcasing the very best seasonal flavours.
Choose from two courses for £30 or three courses for £35

Wednesday 25th November – Thursday 24th December 2026

Festive lunch: Thursday – Saturday, 12pm – 2pm

Festive dinner: Wednesday – Saturday, 5.30pm – 8.30pm

Advance booking, pre-ordering and a £10 per person non-refundable deposit are required

Starters

Carrot, orange & ginger soup

sourdough, salted butter (VEO, GFO, DFO)

Potted salmon

horseradish cream, crispbreads, celery, apple & walnut salad (GFO)

Ham hock & chicken terrine

celeriac remoulade, smoked bacon jam, sourdough (DF, GFO)

Blue cheese pâté

toasted brioche, pickled red onion, fig chutney, roquette & shallot salad (V, VEO, GFO)

Mains

Roast turkey

pork, onion, chestnut & sage stuffing, pig in blanket, roast potatoes,
Brussels sprouts, seasonal vegetables, roast gravy (GFO, DF)

Slow-cooked lamb shoulder

potato terrine, butternut squash, piccolo parsnips, fine beans, lamb jus (GF, DFO)

Cod fillet

braised Savoy cabbage, mashed potato, Chantenay carrots, chive velouté (GF, DFO)

Vegetable risotto

Jerusalem artichoke, leek & caramelised onion risotto, aged parmesan cheese (V, VEO, GF)

Desserts

Christmas pudding

brandy sauce, brandy butter ice cream (GFO)

Baked gingerbread cheesecake

spiced apple compote, vanilla ice cream

Ludlow Farmshop cheese board

Oakly Park Cheddar, Ludlow Blue, crackers, celery, Ludlow Farmshop chutney

Dark chocolate & orange torte

orange gel, caramelised white chocolate, salted caramel ice cream (GF)

V Vegetarian | VE Vegan | VEO Vegan option | GF Gluten Free | GFO Gluten Free option |
DF Dairy Free | DFO Dairy Free option

When preparing dishes we handle all common allergens. Many dishes can be altered to accommodate dietary requirements, please speak to a member of staff.

Christmas Day

Celebrate Christmas Day with a carefully crafted menu from our Head Chef.
Adults £115 | Children £50

Advance booking and pre-ordering are required

Starters

Roasted cauliflower soup

Welsh rarebit crouton, salted butter, sourdough (V, GFO, DFO)

Trio of crab

crab rosti & avocado, crab cake & mango salsa, crab & cucumber roulade (GF, DF)

Cured duck breast

confit duck leg, duck liver parfait & brioche, beetroot, apple (GFO)

Onion tarte tatin

truffled Cheese With No Name, hazelnuts, red wine poached pear, balsamic

Mains

Roast turkey

pork, onion & sage stuffing, pig in blanket, roast potatoes, Brussels sprouts & chestnuts,
braised red cabbage, honey roasted carrots, roast gravy (GFO, DFO)

Roasted beef fillet

potato fondant, caramelised cauliflower, tender stem broccoli, truffle & red wine jus (GF)

Halibut fillet

Jerusalem artichoke purée, fennel, potato terrine, fine beans,
English sparkling wine & brown shrimp velouté (GF)

Root vegetable & nut roast

sage & onion stuffing, roast potatoes, Brussels sprouts & chestnuts,
braised red cabbage, honey roasted carrots, vegetable gravy (GFO, DF)

Desserts

Christmas pudding

brandy sauce, brandy butter ice cream (GFO)

Spiced apple panna cotta

gingerbread crumb, salted caramel ice cream (GF)

Espresso Martini Crème Brûlée

chocolate cremeux, almond & rosemary shortbread (GF)

Ludlow Farmshop cheese board

Ludlow Farmshop cheese selection, crackers, celery, Ludlow Farmshop chutney (GFO)

Coffee and mince pie to finish

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Boxing Day Brunch

Celebrate Boxing Day with friends and family at The Clive Arms.
It's the perfect way to catch up with loved ones after the big day.

Served from 10am – 2pm

Advance booking and a £10 per person non-refundable deposit are required

Full English breakfast £16

Ludlow Farmshop pork sausage, bacon & black pudding, eggs of your choice,
flat mushroom, tomato, baked beans, hash brown, toast (GFO, DFO)

Full vegetarian breakfast £15

vegetarian sausages, halloumi cheese, smashed avocado, eggs of your choice,
flat mushroom, tomato, baked beans, hash brown, toast (V, GFO, DFO)

Smoked salmon £14.50

scrambled egg, toasted bloomer bread (GFO, DFO)

Smashed avocado £13.50

chilli, coriander, poached eggs, toasted bloomer bread (V, VEO, GFO, DFO)

American style pancakes £13

maple syrup, crispy bacon (VO)

Eggs Royale £14.50

smoked salmon, poached eggs, toasted English muffin, hollandaise sauce (GFO)

Eggs Benedict £13.50

Ludlow Farmshop ham, poached eggs, toasted English muffin, hollandaise sauce (GFO)

Eggs Florentine £12

spinach, poached eggs, toasted English muffin, hollandaise sauce (V, GFO)

Sausage & bacon ciabatta £14

Ludlow Farmshop sausage & bacon, fries (GFO, DFO)

Grilled rump steak £15

caramelised onion ciabatta, beer mustard mayonnaise, fries (GFO, DFO)

Macaroni cheese £16

wild mushroom & truffle (V, GFO)

Tomato, balsamic onion & cheddar cheese tart £13.50

fries, salad (V)

Beer-battered haddock £18

chips, tartare sauce, crushed peas (GF, DF)

7oz cheeseburger £18

linseed bun, lettuce, tomato, gherkin, chorizo jam, burger relish, fries (GFO, DFO)

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Gifts made for memories

From afternoon tea and countryside escapes
to gift vouchers and gin experiences, give the
gift of something special this Christmas

01584 856 565 | info@theclivearms.co.uk





Festive Events

Celebrate the most wonderful time of the year with a selection of festive events, perfect for making special memories this Christmas



Festive Roast & Bauble Painting
Thursday 26th November,
3rd December & 10th December



Festive Wine Tasting
Friday 4th December



Festive Supplier Tasting Weekend
Saturday 5th & Sunday 6th December



Santa's Grotto
Saturday 12th & Sunday 13th December

Find out more

Scan the QR code or visit
www.theclive.co.uk for more
information



Enquire and book

Call our team on
01584 856565 or email
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