

The  
Clive

# Merry Christmas

- 2018 -



A close-up photograph of holly leaves and clusters of bright red berries. The leaves are dark green with prominent veins and serrated edges. The berries are small and round, clustered together on thin stems. The background is dark and slightly out of focus.

The  
Clive

## A warm welcome awaits you this festive season

However you are planning to celebrate this Christmas, we invite you to join us at The Clive and Ludlow Kitchen throughout December.

Whether you are celebrating with family, friends or work colleagues, in a large party or an intimate gathering; you can enjoy a selection of traditional, seasonal dishes featuring the finest quality ingredients, locally sourced and wherever possible grown or reared on our farms.

We have lots of exciting events throughout December too so be sure to visit these to get into the festive spirit and to stock up on gifts and foodie treats. We look forward to welcoming you.



# Festive Afternoon Tea

1<sup>st</sup> - 22<sup>nd</sup> December

There is nothing more quintessentially British than afternoon tea. Spend a cosy afternoon in front of the open fire and take pleasure in this timeless ritual.

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Festive Finger Sandwiches

Ludlow Food Centre Christmas Fruit Cake

Ludlow Food Centre Mince Pie

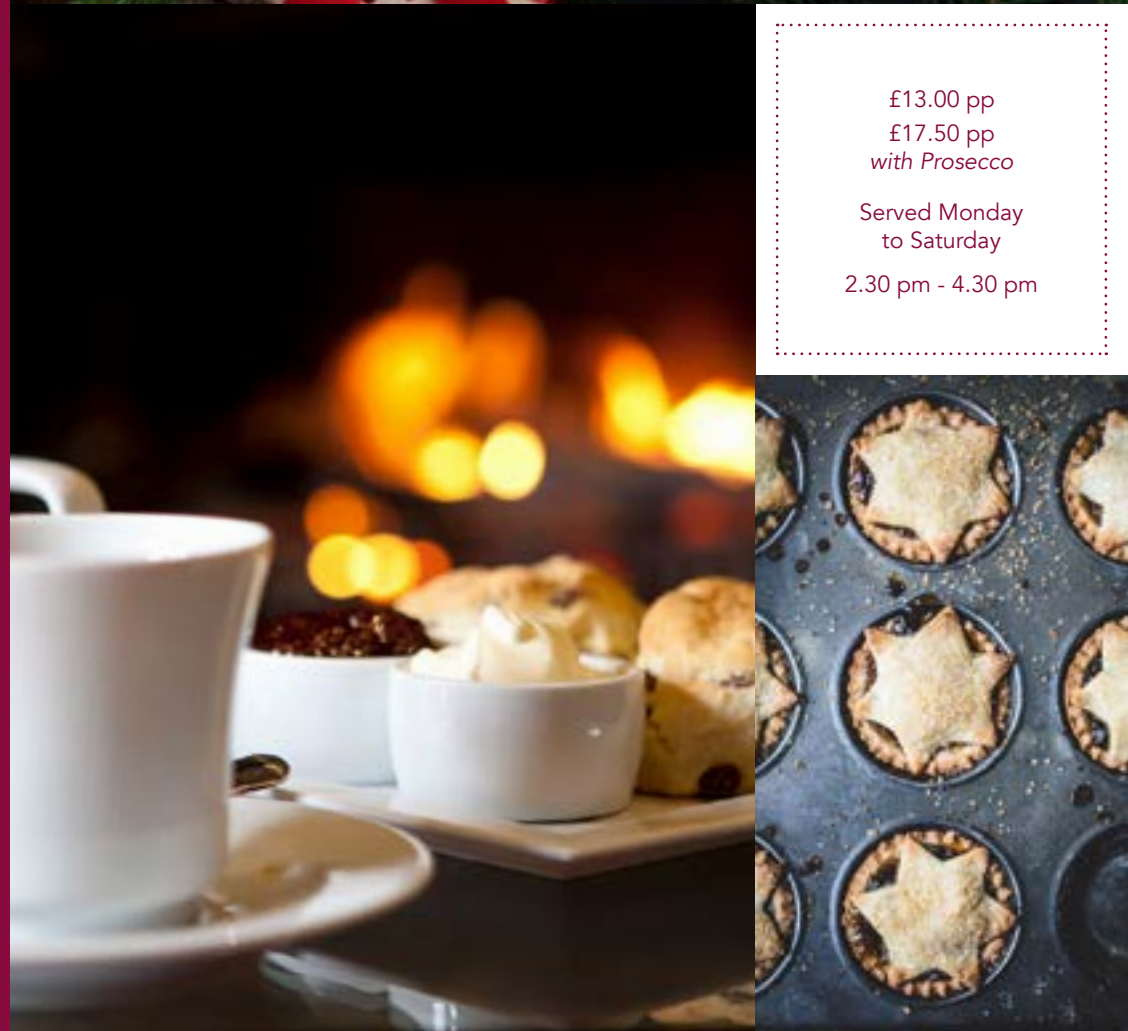
Nutmeg & Cinnamon Dusted Scones  
*clotted cream & mulled berry compote*

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We offer a huge range of seasonal hampers, each feature the very finest local handmade produce.

From £15 to £250

orders: 01584 856000 / [hampers@ludlowfoodcentre.co.uk](mailto:hampers@ludlowfoodcentre.co.uk)  
[www.ludlowfoodcentre.co.uk](http://www.ludlowfoodcentre.co.uk)



£13.00 pp  
£17.50 pp  
*with Prosecco*

Served Monday  
to Saturday  
2.30 pm - 4.30 pm



## Festive lunches

1<sup>st</sup> - 22<sup>nd</sup> December

Throughout December, our Chef will be preparing wonderful set menus to tantalise your taste buds with the very best seasonal flavours.

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Spiced Parsnip Soup, *honey & black pepper croutons*

Gloucester Old Spot Ham Hock & Caper Terrine, *piccalilli*

Gravadlax, *soda bread*

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Roast Shropshire Turkey, *pigs in blankets, chestnut stuffing, traditional bread & cranberry sauces, bacon sprouts & roast potatoes*

Salmon Wellington  
*buttered spinach, new potatoes, orange hollandaise*

Goats' Cheese, Lentil, Chestnut & Apricot Parcel,  
*sweet potato & sage stack*

Served with a selection of roast winter roots & seasonal greens

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Traditional Clive Plum Pudding, *brandy butter*

Festive Trifle

Dark Chocolate & Black Cherry Fondant, *clotted cream*

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2 course £18.50 pp  
3 course £22.50 pp

Served Monday  
to Saturday

From 12pm to 2.30pm





Pick up a  
Christmas food  
brochure  
from Ludlow  
Food Centre

## Festive Dinners

1<sup>st</sup> - 23<sup>rd</sup> December

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The Clive Mulligatawny Soup

Game Terrine, *mulled fruits, toasted brioche*

Gravadlax, *soda bread*

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Roast Shropshire Turkey, *pigs in blankets, chestnut stuffing, traditional bread & cranberry sauces, bacon sprouts and roast potatoes*

Pan Fried Halibut, *spinach & sorrel risotto, lobster oil*

Goats' Cheese, Lentil, Chestnut & Apricot Parcel, *sweet potato & sage stack*

Served with a selection of roast winter roots and seasonal greens

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Traditional Clive Plum Pudding, *brandy butter*

Festive Trifle

Dark Chocolate & Black Cherry Fondant, *clotted cream*

Ludlow Farm Cheese Board

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2 course £22.50 pp  
3 course £28.00 pp

1 free place for the organiser  
of parties of 6 or more  
(pre-booking only)

10% off on pre-booked  
house wine

B&B from £75 for  
those dining



## Dine & Discos

1<sup>st</sup> & 15<sup>th</sup> December

Celebrate the festive period with friends and family at our sumptuous 'Join a Party' carvery and dance the night away to our resident DJ.

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Prawns Marie Rose, *salad*

Chicken & Pork Terrine, *with toast, dressed leaves & onion confit*

Roasted Tomato & Basil Soup

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From the carvery:

Glazed Ham

Roast Turkey

Roast Topside of Beef

Kale & Lady Halton Cheese Nut Roast

Served with:

Cranberry & chestnut stuffing, pigs in blankets, roast & new potatoes, seasonal selection of vegetables

1st & 15th  
December

2 courses  
£24.00pp

*For more information or to book, please contact Ludlow Kitchen on 01584 856020.*

*Private hire also available for parties up to 120 people, please contact us to discuss your requirements.*





## Christmas Day

Our delicious 4 course lunch is freshly prepared using the best ingredients that South Shropshire has to offer. Let us serve you a traditional festive feast and help make this Christmas Day magical for everyone.

Adults £85.00 / Children £45.00



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Spiced Cauliflower Veloute

Duck Liver Parfait, *mulled orange, cherries, toasted brioche*

Smoked Salmon Scotched Quail Egg, *horseradish cream, soda bread*

Thyme, Leek & Chestnut Tartlet

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*Sorbet Palate Cleanser*

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Roast Shropshire Turkey, *pigs in blankets, chestnut stuffing, traditional bread & cranberry sauces, bacon sprouts & hassleback potatoes*

Roasted Sea Bass, *parmentier potatoes, roasted Walled Garden beetroot, orange hollandaise*

Beef Wellington, *dauphinoise potatoes, wilted spinach*

Goats' Cheese, Lentil, Chestnut & Apricot Parcel, *sweet potato & sage stack*

Served with a selection of roast winter roots & seasonal greens

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Ludlow Food Centre Christmas Pudding, *white brandy sauce, caramelised nuts*

Dark Chocolate Truffle Tart, *coffee ice cream*

Traditional Sherry Trifle, *cream*

Chestnut Parfait, *clementine Coulis*

Ludlow Farm Cheeses

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Coffee & Petits Fours

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Reception with Mulled Cider & Canapés:

Beef Fillet & Beetroot, Scallop Ceviche,  
Cheese With No Name & Truffle Aranchini (v)

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Jerusalem Artichoke Velouté (v)

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Mutton Bresaola, *pickled mushroom, herb emulsion*

Warm Goats' Cheese, *toasted pine nuts, orange  
& cranberry sauce, sourdough crostini (v)*

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*Sorbet Palate Cleanser*

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Tranche of Lyme Bay Line Caught Brill, *sea leaves, sea foam*

Salt Baked Beetroot & Celeriac Risotto, *parmesan (v)*

Chorizo & Lemon Stuffed Roast Partridge,  
*winter greens, game chips, game jus*

Chestnut, Spinach & Blue Cheese en Croute,  
*roast cauliflower, herb emulsion (v)*

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*Clementine Tart, cardamom chantilly*

Dark Chocolate & Black Cherry Fondant, *clotted cream*

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Ludlow Farm Cheese Board

## New Year's Eve

Enjoy a quiet intimate New Year with friends  
at our sumptuous 7 course dinner.

Arrive at 7.30pm for a reception of mulled cider  
and canapés before taking to your seats.

The evening is expected to finish around 10.30pm  
allowing you time to make it home or move on to  
a party to bring in the New Year.

£38.50 per person







# Christmas Events

## Weekend Fun with Father Christmas

Father Christmas and his elves will be spending the weekend with us, having fun in their grotto, partying in Ludlow Kitchen and giving a special gift to all the little people that visit him.

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### Festive Party with Father Christmas

Friday 7th December  
6pm – 8pm

Join Santa and other children in this merry celebration of Christmas. Children can enjoy traditional party games, get crafty with Creative Station and enjoy the festive feast before dancing at the disco.

Children - £12.50

*To include buffet, gift from Santa, party games, disco & craft station with a memento to take home*

Adults - £2.00

*to include tea or coffee & mince pie*

Tickets available in store,  
online or by calling  
01584 856 000.

For further terms &  
conditions please ask.

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### Santa's Grotto

Saturday 8th &  
Sunday 9th December

Children - £7.50

Adults - £2.00

*to include mince pie & mulled cider*

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### Christmas Fair

With a range of exhibitors selling an array of scrumptious foods, delicious drinks and creative crafts, it is the perfect chance to do your Christmas shopping.

There will be plenty of things for the whole family – live entertainment, demonstrations, tastings, and more.

Free entry

# The Clive

Bromfield, Ludlow, Shropshire, SY8 2JR

01584 856 565

[www.theclive.co.uk](http://www.theclive.co.uk)