



Menu

We love to eat! We worked with the Head Chef at Cliff at Lyons, Nathan Dimond, to create a very unique menu for you. It features both modern Irish food that Cliff is known for as well as dishes that reflect Indian flavors (but, not Indian food). We hope you enjoy this evening's meal!

FIRST COURSE

*Irish Goats Cheese
Pickled Beetroot and Rocket Hazelnuts*

OR

*Vadouvan Spiced Scallop
Dhal, Coriander, Lime*

MAIN COURSE

*Suffolk Lamb
Persillade, Dauphinoise, Spinach*

OR

*Annagason Monkfish
Almond, Curry Leaves, Carrot, Cauliflower*

DESSERT

*Chocolate Fondant
Chocolate Mousse, Vanilla Ice-cream*

OR

*Mango Kulfi
Pineapple Carpaccio, Mint and Lime Dressing*

*Freshly Brewed Tea & Coffee
Wedding Cake & Late Night Bites*





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