



Alpine Menu

Thursday 20 February @ 7:30pm

Welcome drink on arrival

Starter

Tartiflette

Reblochon cheese, pancetta, onions, potatoes & white wine, served with house bread (vo)(gfo)

A dish from Haute-Savoie in the French Alps

Villa Wolf Dry Riesling (Germany)

Main

Chicken schnitzel

Served with rösti, wilted spinach & blue cheese sauce (gfo)

The schnitzel originated in Austria, but is popular in many countries

Aubergine schnitzel

Served with rösti, wilted spinach & blue cheese sauce (v)(vgo)

Many Swiss people regard rösti as their national dish

Weinwurms Zweigelt Reid Schilling (Austria)

Dessert

Mixed berry tart

Served with vanilla ice cream

A classic Alpine dessert

Palazzina Moscato Passito (Italy)

£40 per person. Please let us know in advance of any dietary requirements.
Booking essential. Please call 01242 245539 or email hello@theclarence.social

Please notify a member of staff if you have an allergy, or ask for further allergen information.
Our fish is responsibly caught from sustainable sources.
gfo – gluten free option available / gf – gluten free / v – vegetarian / vg – vegan / vgo – vegan option available