



LIVERMEAD CLIFF HOTEL

Christmas Party Menus
2017



SEA FRONT – TORQUAY – DEVON – TQ2 6RQ

TEL. 01803 299666

WWW.LIVERMEADCLIFF.CO.UK

MONDAY – SATURDAY

LUNCH MENU

FAN OF MELON (V)

Compote of Winter Berries

BUTTERNUT SQUASH & SWEET POTATO SOUP (V)

Finished with Devonshire Double Cream

CHICKEN LIVER PARFAIT

Toasted Brioche and Red Onion Marmalade

ROAST DEVONSHIRE TURKEY

*Served with Bacon and Chipolata Roll, Sage Stuffing,
Cranberry Sauce and Roast Gravy*

POACHED FILLET OF SALMON

With a Crab & Prawn Bisque

ROAST LOIN OF PORK

Served with Crackling, Apple & Sage Puree, Cider Sauce

All Main Courses are served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

CHOCOLATE PROFITEROLES

Served with a Warm Dark Chocolate Sauce

LEMON CHEESECAKE

With Raspberry Coulis

COFFEE

&

HOME MADE MINCE PIES

£19.95

Includes Christmas Crackers

SUNDAY – THURSDAY

DINNER MENU

CELERIAC & APPLE SOUP (V)

Finished with Devonshire Cream

PRESSED HAM HOCK TERRINE

Served with Dressed Salad, Homemade Winter Chutney

SMOKED FISH MOUSSE

Served with Horseradish & Beetroot Salad

ROAST DEVONSHIRE TURKEY

*Served with Bacon and Chipolata Roll, Sage Stuffing,
Cranberry Sauce and Roast Gravy*

GRILLED FILLET OF SEA BASS

Served with Roasted Fennel & Citrus Cream

ROAST LEG OF LAMB

Served with a Minted Pear, Redcurrant & Rosemary Sauce

All Main Courses are served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

RASPBERRY FRESH CREAM ROULADE

With Wild Berries

WHITE CHOCOLATE AND HONEYCOMBE CHEESECAKE

Served with a Vanilla Chantilly Cream

COFFEE

&

HOME MADE MINCE PIES

£24.50

Includes Christmas Crackers

FRIDAY & SATURDAY
DINNER MENU

WILD MUSHROOM & CHICKEN LIVER PARFAIT
With Red Onion Marmalade and Toasted Brioche

CREAM OF TOMATO SOUP (V)
Finished with Devonshire Cream

PRAWN COCKTAIL
Served with Iceberg Lettuce & Lemon

ROAST DEVONSHIRE TURKEY
*Served with Bacon and Chipolata Roll, Sage Stuffing,
Cranberry Sauce and Roast Gravy*

ROASTED FILLET OF SALMON
Ragout of Red Peppers, Watercress Cream

ROASTED RUMP OF LAMB
With a Red Wine, Mushroom & Glazed Baby Onion Sauce

All Main Courses are Served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING
Served with Brandy Sauce

BLACKBERRY PANA COTTA
Served with Compote of Winter Berries

WARM CHOCOLATE BROWNIE
With Crème Anglaise Sauce

COFFEE
&
HOME MADE MINCE PIES

£27.50
Includes Christmas Crackers

VEGETARIAN MENU

DUO OF CHILLED MELON

Raspberry & Lemon Sorbet

HOMEMADE SOUP OF THE DAY

Made with Devonshire Double Cream

GOATS CHEESE, CRANBERRY & TOASTED PECAN SALAD

Served with a Raspberry Dijon Vinaigrette

TOMATO, BASIL & MOZZARELLA TART

Basil Pesto

GRILLED FIELD MUSHROOM

Leek & Red Pepper Risotto

All Main Courses are Served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

HOME MADE DESSERT OF THE DAY

As per the Party Menu Choices

HOME MADE DESSERT OF THE DAY

As per the Party Menu Choices

COFFEE

&

HOME MADE MINCE PIES

Includes Christmas Crackers

Priced as per the Main Party

THE
VALUE+ MENU

WINTER VEGETABLE SOUP (V)
With Devonshire Double Cream

OR

CHILLED FAN OF MELON (V)
With Raspberry & Mango Coulis

ROAST DEVONSHIRE TURKEY
*Served with Bacon and Chipolata Rolls, Sage Stuffing,
Cranberry Sauce and Roast Gravy*

OR

VEGETARIAN OPTION

All Main Courses are Served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING
Served with Brandy Sauce

OR

CHOCOLATE PROFITEROLES
Served with a Warm Dark Chocolate Sauce

SUNDAY – SATURDAY LUNCHES £18.50
SUNDAY – THURSDAY DINNERS £22.50

Includes Christmas Crackers

2017 SPECIAL OFFER

30 – 39 PEOPLE = 1 FREE MEAL
40 – 69 PEOPLE = 2 FREE MEALS
70 + PEOPLE = 3 FREE MEALS

Booking Details

Menus

One menu can be chosen for each party, pre-orders are required 7 days prior to the event with a detailed table plan and choices of dishes for each person.

Special Dietary Requirements

All vegetarian meals and other special diets can be catered for; we will require notification 7 days before the event of any special requirements.

Deposits & Final Numbers

10 – 15 People £150 15 – 20 People £250 26 – 50 People £300 51+ People £400

Deposits are non-refundable. Bookings cannot be accepted without a deposit. Final numbers are due 7 days prior to the event.

Payments Balance

The Balance for the meals is due 7 days prior to the event. The balance of monies will be based on your confirmed numbers given 7 days prior to the event. **Any cancellations less than 7 days prior to the event will not be refunded.**

Disco

Discos are included if your party is 50 people or more. We will also include a disco for you if the numbers of individual parties add up to and exceed 50 people. We are unable to guarantee this. If your numbers are less than 50 but you would like guarantee a disco for your evening the cost is £200.00

Gifts

Christmas Crackers are included for all Christmas Parties

Accommodation Rates

Sun to Thu Standard Room £25 per person, Room Only, based on 2 people sharing
Sun to Thu Sea View Room £30 per person, Room Only, based on 2 people sharing
Fri & Sat Standard Room £30 per person, Room Only, based on 2 people sharing
Fri & Sat Sea View Room £35 per person, Room Only, based on 2 people sharing

Full English Breakfast available at a special price of £10 per person, only available at time of booking.

TO BOOK CALL – PETER McCLURG, ANGIE GIFFORD OR ANTHONY REW

TELEPHONE 01803 299666