

LIVERMEAD CLIFF HOTEL

Function Menus 2018



“TORQUAY’S PREMIER FUNCTION VENUE”

BEST WESTERN LIVERMEAD CLIFF HOTEL
SEA FRONT – TORQUAY – DEVON – TQ2 6RQ
TELEPHONE 01803 299666
WWW.LIVERMEADCLIFF.CO.UK

SELF SELECTION MENUS

As well as the previous menu packages there is also the option of making your own selections for each course. The main course prices that are shown are based on a three-course menu. This includes a freshly baked bread roll, iced fan of honeydew melon with Wild Berry Compote or homemade soup, 2 of your chosen desserts and fresh filter coffee with homemade chocolates.

You may decide to have a different starter to Soup or Melon or additional starter. These options are listed below and the price for the supplementary starter needs to be added to the Main Course price. If you can pre order the starter supplement will only be charged to the people having the supplementary starter. If you cannot pre-order the price will be added to all meals.

Should there be any other items that you may like, please feel free to discuss alternative options to suit your requirements.

DRINKS PACKAGES

To Add Bucks Fizz, 2 Glasses of House Wine, Sparkling Wine for the Toast please add £21.75 to the Menu Price.

To Add Summer Punch, 2 Glasses of House Wine, Sparkling Wine for the Toast please add £23.75 to the Menu Price

CANAPES & NIBBLES

Canapés

2 per person £4.75, 3 per person £5.75, 4 per person £6.25
Individual Mouth Watering Home Made Canapés

Nibbles

Choice of 3 £3.50, Choice of 4 £4.00, Choice of 5 £4.25

Choose from the following:-

Crisps, Olives, Peanuts, Twiglets, Grissini, Cheese & Pineapple (£1.50 supplement)

HOMEMADE SOUP

Cream of Leek and Potato

Cream of Stilton, Apple and Celery

Cream of Green Pea, Ham and Mint

Tomato and Basil

Cauliflower and Cheddar Cheese

Cream of Wild Mushroom with Tarragon

Creamed Chicken and Sweetcorn with Oregano

Fresh Brixham Crab Bisque with Cognac (£5.75 supplement)

STARTERS

(Supplementary Starters Priced from £2.75 per person)

Melon Parisienne with Raspberry Sorbet

£2.75

Smooth Chicken Parfait with Red Onion Marmalade and Toasted
Brioche

£2.75

Icelandic Prawns served with Marie Rose Sauce, Salad Leaves and
Brown Bread

£3.75

Hot Button Mushrooms cooked in a White Wine, Garlic and Cream
Sauce
£3.75

Feta and Olive Salad
£3.25

Smoked Chicken and Roasted Red Peppers Bound in Tarragon
Mayonnaise
£3.25

Smoked Salmon Terrine with Lemon and Dill Dressing
£4.50

Duck Liver and Orange Parfait with Spiced Plum Chutney and Toasted
Brioche
£4.50

Fresh Salmon and Prawn Roulade with Lemon and Watercress
Mayonnaise
£4.25

Deep Fried Wedges of Brie with a Hot Redcurrant and Port Sauce
£4.75

Scottish Smoked Salmon Salad with a Yoghurt and Dill Sauce
£5.75

MAIN COURSE

(The main course price **includes** your choice of Home Made Soup or Fan of Honeydew Melon with Wild Berry Compote, Your choice of 2 Desserts and coffee with Home Made Chocolates)

Herb Roasted Turkey with Game Chips, Chipolata, Sage Seasoning and Roast Gravy

£36.95

Pan Fried Suprême of Chicken with a White Wine and Mushroom Sauce

£37.50

Rosemary Roasted Leg of Lamb with Roast Gravy, Minted Seasoning and Watercress

£39.00

Roast Loin of English Pork with Sage Seasoning, Apple Sauce and Roast Gravy

£37.50

Wine Baked Delice of Salmon with a Herbed Crumb Crust or served with a White Wine and Grape Cream Sauce

£37.50

Roast Sirloin of English Beef with Yorkshire Pudding & a Rich Red Wine and Tarragon Sauce

£40.00

Pan Fried Picatta of Pork Fillet with a Piquant Red Onion and Cream Sauce

£38.50

Duck Confit with a Black Cherry or Orange Sauce
£40.00

Roast Fillet of English Beef with a Red Wine Sauce, enhanced with
Peppercorns, redcurrant Jelly and finished with Cream
£47.00

All Main Courses are Served with Seasonal Vegetables and Potatoes

VEGETARIAN OPTIONS

(One selection)

Stuffed Courgettes

Pasta Noodles in a Tomato and Basil Cream Sauce with Grated
Parmesan

Hazelnut & Vegetable Risotto

Lightly Curried Pilaf with Peppers, Pineapple and Courgettes

Mushroom and Vegetable Stroganoff

Deep Fried Brie Wedges with Hot Redcurrant Sauce

Goats Cheese Wellington

DESSERTS

(Two Selections)

Raspberry Roulade

Double Chocolate Mousse with Crème de Cacao

Banoffee Pie with Caramel Sauce

Fresh Fruit Salad with Clotted Cream

Profiteroles filled with Cream and with a Hot Chocolate Sauce

Warm Dutch Apple Pie with Vanilla Sauce

Summer Fruit Pudding

Sticky Toffee Pudding

White Chocolate & Honeycombe Cheesecake

Caramelised Pear in a Puff Pasty with Toffee Sauce

Warm Spiced Apple Cake with a Walnut and Fudge Sauce

Dark Chocolate Torte

Lemon Cheesecake

BUFFET MENUS

BUFFET MENU 1

Selection of Cocktail Sandwiches

Sausage Rolls

Savoury Quiches

Deep Fried Potato Wedges with a Selection of Dips

Hot Chicken Goujons

Tortilla Chips with Tomato Salsa

Piquant Cocktail Sausages

Cheese and Fresh Pineapple

£14.50 per person

BUFFET MENU 2

Selection of Cocktail Sandwiches

Breaded Mushrooms with Various Dips

Chicken and Ham Bouchées

Deep Fried Potato Wedges with a Selection of Dips

Hot Chicken Goujons

Prawn Bouchées

Savoury Quiches

Cheddar and Fruit Kebabs

Sausage Rolls

Deep Fried Scampi

£17.50 per person

BUFFET MENU 3

Selection of Open Sandwiches

Scotch Eggs

Plaice Goujons

Hot Chicken Goujons

Mini Cornish Pasties

Mini Vegetable Pasties

Baked Potatoes with Melted Cheese

Coleslaw and Salad Leaves

Prawn Bouchées

Chicken and Ham Bouchées

Sausage Rolls

Deep Fried Scampi

£20.00 per person

HOT BUFFET MENU

(Please choose 2 of the following options)

Chicken Curry with Rice and Poppadums

Sauté of Beef Bourguignon

Coq au Vin

Chilli Con Carne

Beef, Mushroom and Ale Pie

Hazelnut and Vegetable Risotto

Vegetable Curry

Mushroom and Vegetable Stroganoff

All Served with Potatoes, Rice or Vegetables

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2 Desserts of your Choice

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Fresh Filter Coffee with Homemade Chocolates

£29.95 per person

DECORATED CARVED BUFFET MENU

Your Choice of Home made Soup
Or
Fan of Melon with Wild Berry Compote & Raspberry Coulis



Carved Roast Sirloin of Devon Beef
Demerara Glazed Ham
Devonshire Roast Chicken
Decorated Poached Salmon
Selection of Various Savoury Flan Fingers
A Variety of Mixed Salads
Hot Parslied New Potatoes



Profiteroles filled with Cream and with a Hot Chocolate Sauce
Or
Raspberry Meringue Roulade



Fresh Filter Coffee with Homemade Chocolates

£40.50 per person

BBQ Menus

BBQ Menu 1

Prime British Beef Burger
Local Butcher Made Sausages
Marinated Chicken Kebabs
Minted Lamb Koftas

Served with Potato Salad, Coleslaw, Rice Salad, Pasta Salad, Mixed Leaves & Jacket Potatoes

£23.95 per person

BBQ Menu 2

Roast Pork served in a bap with Apple Sauce & Stuffing
Minted Lamb Steaks
Smokey Barbeque Chicken Breast

Beef, Pepper and Mushroom Kebabs

Served with Potato Salad, Coleslaw, Rice Salad, Pasta Salad, Mixed Leaves & Jacket Potatoes

£26.95 per person

BBQ Menu 3

Teriyaki Sirloin Steak
Cajun Spiced Chicken Supreme
Marinated Lamb Kebabs

Tuna Steaks with Pineapple & Chilli Salsa

Served with Potato Salad, Coleslaw, Rice Salad, Pasta Salad, Mixed Leaves & Jacket Potatoes

£29.95 per person

Vegetarian Options

Buttered Corn on the Cob
Barbequed Croquettes
Vegetable Burger
Mixed Bean & Vegetable Chilli

Please choose 2 options for your vegetarian guests

Add a choice of 2 Desserts at £6.50 per person
Add Tea and Coffee and Mints at £2.50 per person

RECEPTION DRINKS

SUMMER PUNCH	£6.75 (includes top up)
BUCKS FIZZ	£5.75
KIR ROYALE	£7.00
SPARKLING WINE	£6.25
PINK SPARKLING WINE	£6.75
HOUSE CHAMPAGNE	£8.95
VEUVE CLIQUOT	£13.50
CHAMPAGNE COCKTAIL	from £10.50
PIMMS	£6.95
BELLINI	£7.50
MULLED WINE	£6.95 (includes top up)
HOUSE WINE	£5.50 (per 175ml glass)
- PREMIUM SELECTION	£6.25
SHERRY	£3.00
NON-ALCOHOLIC PUNCH	£5.25

If there are any other drinks that you would like, we will be pleased to assist you in any way possible.

Orange Juice will be available as an alternative for Children and non drinkers.