

THE LIVERMEAD CLIFF
HOTEL

Sea Front
Torquay
Devon TQ2 6RQ
TEL: 01803 299666
Fax: 01803 294496
E-mail: enquires@livermeadcliff.co.uk
Website: www.livermeadcliff.co.uk

Thank you for your interest in the holding your function here with us at The Livermead Cliff Hotel. We hope that you find the enclosed information provides some help to you in making your arrangements.

We are nestled right on the edge of the sea wall with stunning views across Torbay from our Restaurant, Lounge and Bar areas.

Refreshingly, in these times of financial turmoil extensive improvements are in progress. Included in this programme is a brand new function suite capable of holding functions of up to 200 people, a gazebo at the water's edge, a stunning roof terrace and the continual updating and decorating of the hotel.

Should you wish to come and view the hotel or have any questions please feel free to phone and make an appointment to see one of our function co-ordinators.

Yours sincerely

For and on behalf of
Rew Hotels Limited

ACCOMMODATION

THE PERRY SUITE

We have just completed our new suite with a separate spacious lounge area and mosaic bathroom. A wonderful room for that special occasion. Please ask to view the suite or for further information.

We offer the following preferential rates for your guests who wish to stay at the hotel:

JANUARY	£45.00	JULY	£65.00
FEBRUARY	£45.00	AUGUST	£70.00
MARCH	£48.00	SEPTEMBER	£65.00
APRIL	£58.00	OCTOBER	£52.00
MAY	£58.00	NOVEMBER	£45.00
JUNE	£60.00	DECEMBER	£45.00

The above are inclusive of bed and full English breakfast in a standard inland room. Sea View and superior rooms are available at a supplement.

REW ROLLS ROYCE

If you are holding a special occasion then why not consider hiring one of our fleet of Rolls Royce to make the event even more memorable.

The following prices may vary slightly dependant on the distance.

	Livermead Cliff Charge	General Hire Charge
A White Rolls	FREE	£230.00
A Vintage Rolls (1934 – 2025)	+ £165.00	£395.00
A Vintage Rolls (1952 – Silver Wraith)	+ £165.00	£395.00
2 White Rolls	£230.00	£460.00
A White Rolls & Vintage	£395.00	£625.00
Rolls Royce Convertible	---	£420.00
A Vintage Rolls (1958 – Silver Cloud 1)	---	£320.00

PRE DINNER RECEPTION DRINKS

<i>SUMMER PUNCH</i>	£4.50 (up to 3 glasses)
<i>BUCKS FIZZ</i>	£3.95
<i>KIR ROYALE</i>	£4.25
<i>SPARKLING WINE</i>	£3.95
<i>HOUSE CHAMPAGNE</i>	£6.50
<i>VEUVE CLIQUOT</i>	£9.00
<i>CHAMPAGNE COCKTAIL</i>	from £7.95
<i>PIMMS</i>	£4.50
<i>BELLINI</i>	£4.95
<i>MULLED WINE</i>	£4.75 (up to 3 glasses)
<i>WINE</i>	£4.50 (per 175ml glass)
<i>SHERRY</i>	£2.50
<i>NON-ALCOHOLIC PUNCH</i>	£2.95

If there are any other drinks that you would like then we will be pleased to assist you as much as possible.

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

MENU 1

RECEPTION DRINK

Bucks Fizz

WINE WITH THE MEAL

Two glasses Standard House Wine

SIT DOWN MEAL

Roasted Red Pepper & Tomato Soup with Devonshire Double Cream & Fresh Basil



Pan Fried Supreme of Chicken with a Creamed Asparagus Sauce

Served with a Seasonal Vegetables and Potatoes



Profiteroles filled with Cream and with a Hot Chocolate Sauce



Fresh Filter Coffee with Homemade Chocolates

£37.00 per person

MENU 2

RECEPTION DRINK

Summer punch
Nibbles for your guests

WINE WITH THE MEAL

Three glasses Standard House Wine

SIT DOWN MEAL

Asparagus & Artichoke Soup Devonshire Double Cream
Or
Chilled Fan of Honeydew Melon with Fruit Coulis



Roast Sirloin of English Beef with a Rich Red Wine & Tarragon Sauce
Served with a Seasonal Vegetables and Potatoes



Summer Fruit Pudding



Fresh Filter Coffee with Homemade Chocolates

£46.00 per person

MENU 3

RECEPTION DRINK

Summer punch
Canapés

WINE WITH THE MEAL

Three glasses Premium House Wine

SIT DOWN MEAL

Cream of Cultivated and Wild Mushroom Soup with Fresh Tarragon
Or
Fresh Salmon and Prawn Salad with Lemon and Watercress Mayonnaise



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

Served with a Seasonal Vegetables and Potatoes



Raspberry Meringue Roulade with Double Cream



Fresh Filter Coffee with Homemade Chocolates

£52.25 per person

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, fruit juice or homemade soup, your chosen dessert and fresh filter coffee with homemade chocolates.

You may decide to have an alternative or additional starter. These options are listed below.

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

HOMEMADE SOUP

Cream of Leek and Potato

Cream of Stilton, Apple and Celery

Cream of Green Pea and Ham with Mint

Roasted Pepper, Tomato and Fresh Basil

Cream of Cultivated and Wild Mushroom with Tarragon

Creamed Chicken and Sweetcorn with Oregano

Fresh Brixham Crab with Cognac

STARTERS

(Additional Starters Priced from £2.00 per person)

Melon Pearls with a Gingered Whipped Cream and Kiwi Fruit
£2.50

Flavoured Water Ices
£2.00

Exotic Fresh Fruit Cocktail
£3.00

Iced Fan of Honeydew Melon with Fruit Coulis
£2.50

Smooth Pork Liver Pate with Redcurrant Sauce and Melba Toast
£3.00

*Icelandic Prawns served with Marie Rose Sauce, Salad Leaves and
Brown Bread*
£3.00

Breaded Mushrooms with a Garlic and Herb Mayonnaise
£2.75

Smoked Salmon Terrine with Melba Toast
£3.50

Stilton Pate Served with Toasted Almonds and Melba Toast
£3.00

Peppered Smoked Mackerel with Gooseberry and Horseradish Sauce
£3.50

*Fresh Salmon and Prawn Salad with Lemon and Watercress
Mayonnaise*
£4.00

Deep Fried Wedges of Brie with a Hot Redcurrant Sauce
£4.00

Scottish Smoked Salmon Salad with a Yoghurt and Dill Sauce
£4.50

MAIN COURSE

(The main course price includes soup or fruit juice, dessert and coffee)

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

£23.75

Pan Fried Supreme of Chicken with a Creamed Asparagus Sauce

£25.00

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

£25.50

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

£24.50

*Wine Baked Delice of Salmon with a Herb Baked Crumb Crust and
Served with a White Wine and Grape Cream Sauce*

£24.50

*Roast Sirloin of English Beef with a Rich Red Wine and Tarragon
Sauce*

£26.00

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

£25.00

Roast Supreme of Duckling with a Black Cherry Sauce

£27.50

*Roast Rack of English Lamb with Mint Sauce, a Rich Onion Purée and
Roast Gravy*

£28.50

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

£29.95

All Served with Fresh Seasonal Vegetables and Potatoes

VEGETARIAN OPTIONS

(One selection)

Stuffed Aubergines on a Bed of Rice

*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

*Baked Jacket Potato Stuffed with Creamed Leek and Mushroom Glazed
with Cheddar Cheese*

DESSERTS

(One Selection)

Raspberry Meringue Roulade

Double Chocolate Mousse with Crème de Cacao

Banana and Toffee Pie

Fresh Fruit Salad

Profiteroles filled with Cream and with a Hot Chocolate Sauce

Dutch Apple Pie with Vanilla Sauce

Summer Fruit Pudding

Black Cherry Gateau

Fresh Strawberry Meringue Nest

Cream Filled Choux Cygnets with Hot Chocolate Sauce

Caramelised Pear in a Puff Pasty with Toffee Sauce

Warm Spiced Apple Cake with a Walnut and Fudge Sauce

All Served with Devonshire Double Cream

BUFFET MENU 1

Selection of Cocktail Sandwiches

Cocktail Sausage Rolls

Savoury Flan Fingers

Deep Fried Potato Wedges with a Selection of Dips

Hot Chicken Goujons

Prawn Crackers with Dipping Sauce

Cocktail Sausages wrapped in Bacon

Cheddar and Pineapple Kebabs

£10.95 per person

BUFFET MENU 2

Selection of Sandwiches

Breaded Mushrooms with Various Dips

Cream Cheese and Herb Bouchees

Deep Fried Potato Wedges with a Selection of Dips

Hot Chicken Goujons

Prawn Bouchées

Savoury Flan

Cheddar and Fruit Kebabs

Assorted Savoury Puffs

Deep Fried Scampi

£13.95 per person

BUFFET MENU 3

Selection of Open Sandwiches

Scotch Eggs

Mini Vegetable Pasties

Fresh Fish Goujons

Hot Chicken Goujons

Mini Cornish Pasties

Baked Potatoes with Melted Cheese

Coleslaw and Salad Leaves

Crab Bouchees

Piquant Cocktail Sausages

Deep Fried Scampi

Assorted Savouries

£16.50 per person

HOT BUFFET MENU

(Please chose 2 of the following options)

Curry with Rice and Poppadum

Sauté of Beef Bourguignon

Coq au Vin

Chilli Con Carne

Pie of the Day

Hazelnut and Vegetable Risotto

Vegetable Curry

Mushroom and Vegetable Stroganoff

All Served with Potatoes, Rice or Vegetables



Dessert of you Choice

£18.50 per person

FORK BUFFET MENU

Oven Roasted Piquant Sausages
Savoury Flan Fingers
Breaded Plaice Goujons with Tartare Sauce
Olive Oil and Basil Roasted Peppers
Oven Baked Potatoes with Butter and Cheddar Cheese
Mixed Salads
Coleslaw
Selection of Sliced Meats



£18.50 per person

CARVED BUFFET MENU

Home made Soup
Or
Melon Pearls with Gingered Whipped Cream



Carved Roast Sirloin of Devon Beef
Demerara Glazed Ham
Devonshire Roast Chicken
Decorated Whole 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
£27.50 per person