



FUNCTION AND EVENTS 2026

Thank you considering the Livermead Cliff Hotel as the venue for your event. We hope you will find the information provided within this menu pack both useful and informative. Here at the Livermead Cliff Hotel we pride ourselves on ensuring that your event runs seamlessly so that everything happens just as you have planned it.

If you have a specific date in mind or are not as yet decided we urge you to check the potential availability sooner rather than later to avoid any disappointment, we would also be delighted to book an initial appointment to view the hotels facilities and run through any potential ideas, thoughts and costings you may have in mind.

Please contact us to make an appointment with one of our highly experienced team to check availability and discuss your ideas, or to simply ask some of the multitude of questions you will undoubtedly have with regards to your event.

We look forward to hearing from you

FUNCTION PACKAGE MENU OPTIONS

SELF SELECTION MENUS

Create your own bespoke package by selecting dishes for each course, with fresh filter coffee with chocolates, from the following selections.

Should there be any other items that you may wish to consider, but which are not included below, please feel free to discuss alternative options to suit your specific requirements.

Most dishes can be adjusted to be Gluten Free and / or Dairy Free, please enquire for full details when arranging your function.

CANAPES & NIBBLES

Individual Mouth Watering Home Made Canapés

2 per person £6.50, 3 per person £9.50,

4 per person £10.50

Roast Beef and Horseradish,

Smoked Salmon Roulade,

Watermelon and Peppered Feta Skewer,

Pulled Pork "Slider,"

Chicken Liver Parfait Onion Marmalade,

Cornish Brie and Pesto on Sour Dough,

Goats Cheese Bon Bon Topped with Beetroot

Sweet Chilli King Prawn in Filo

Nibbles

Choice of 3 £4.00, Choice of 4 £4.50, Choice of 5 £4.75

Crisps, Olives, Peanuts, Twiglets, Grissini, Cheese & Pineapple (£2.30 supplement)

SOUP, SORBETS AND STARTERS

Cream of Leek and Potato (v) £9.00

French Onion Soup, Cheesy Garlic Bread (v) £9.00

Roasted Tomato and Bell Pepper Soup (v) £9.00

Roasted Sweet Potato and Butternut Squash Soup (v) £9.00

Broccoli and Blue Cheese Soup (v) £10.00

Wild Mushroom and Tarragon Soup (v) £9.50

“Brixham Crab” Bisque £15.00

Raspberry Sorbet (v) £6.50

Lemon Sorbet (v) £6.50

Blood Orange Sorbet (v) £6.50

(The above soups and Sorbets are available as an intermediate course at £2.00 reduction on the above prices)

Ham Hock and Baby Leek Terrine, Homemade Apple and Apricot Chutney £11.00

Chicken Liver and Smoked Pancetta Pate, Red Onion Relish, Toasted Brioche
£11.00

Trio of Melon with Wild Berry Compote and Mango Coulis (v) £11.00

Feta Cheese, Apricot and Pickled Cucumber Salad, Sour Dough Bruschetta £12.00

“Gravadlax,” Home Cured Salmon, Pickled Baby Beets, Dill Vinaigrette £13.00

Poached Salmon and Prawn Tian, Fennel and Orange Salad, Citrus Mayonnaise
£14.00

“Classic” Royal Greenland Prawn Cocktail £14.00

“Thai Style Chicken Skewers” with Fresh Tomato and Peppers Salsa, Toasted Pita
Bread £12.50

Trio of Seasonal Melon, Strawberry and Pineapple Cocktail, in a Sambuca and
Lime Syrup £12.00

Local White Fish and Sweet Chilli Fishcake, Homemade Tartare Sauce £14.50

Goats Cheese and Spiced Apple Chutney, Filo Pastry Bake £13.50

Main Course

Pan Fried Breast of Chicken, Brandy and Wild Mushroom Cream £26.00

Slow Cooked Loin of Pork Steak, Bramley Apple and Brie Glaze, Somerset Cider
Sauce £27.00

Roast Breast of Turkey, Bacon, and Chipolata Roll,
Cranberry Stuffing, Gravy £25.00

Rolled Braised Lamb Shoulder, Dauphinoise Potato, Thyme and Red Currant Sauce
£30.00

Slow Cooked Top Side of British Beef, Yorkshire Pudding, Red Wine Gravy £28.50

Pan Fried Salmon Fillet, Baby Leek and Pancetta Ragout £27.20

Grilled Fillet of Hake, Petits Pois à la Française, White Wine Velouté £29.00

Roast Supreme of Guinea Fowl, Chorizo Stuffing,
Thyme and Shallot Sauce £27.50

A la Minute 4oz Sirloin Steak, Roasted Cherry Tomatoes, Sauteed Wild Mushroom
and Peppercorn Sauce £36.50

Mediterranean Style Baked Chicken Leg, with a Tomato and Peppercorn Sauce
and Herb Mash £29.50

Fillet of Brixham Plaice Stuffed with Asparagus, Sweet Potato Fondant, Roasted
Peppers and Caper Salsa £28.00

Baked Fillet of Red Mullet, Sauteed Pak Choy, Tomato, Olive and Pernod Sauce
£30.00

All Main Courses are Served, with 2 Seasonal Vegetables and Baby Roast Potatoes

All Main Courses are Served, with Seasonal Vegetables and Potatoes

VEGETARIAN OPTIONS

(One selection)

“Linguini,” Wild Mushroom and Roasted Aubergine, Shaved Parmesan

£21.50

Sweet Potato and Feta Cheese Strudel

Tomato and Basil Sauce

£23.50

Char-Grilled Halloumi

Roasted Vegetables and Herb Oil

£20.95

Goats Cheese Wellington, Tomato Coulis

£22.95

Roasted Aubergine Bake, in a Rich Tomato and Roasted Pepper Sauce, Glazed
with Feta Cheese

£21.75

VEGAN

Stuffed Peppers, Sauté Spinach, Tomato Coulis

£23.00

Tofu, Rice Noodles, Soya Sauce

£24.95

Potato Gnocchi, Roast Pepper and Red Onion Dressing

£24.50

DESSERTS

Raspberry and Mango "Roulade," Passion Fruit Puree £10.50

Vanilla "Crème Brûlée," Homemade Hazelnut Shortbread £10.50

Baked Lemon and Blueberry Cheesecake, Tangerine and Honey "Chantilly" £11.50

Fresh Fruit Salad with Clotted Cream £10.50

"Profiteroles," Hot Chocolate Sauce £10.00

Sticky Toffee Pudding, Toffee Sauce £10.75

Baked Apple "Strudel," Cinnamon Anglaise £10.50

Chocolate Truffle, Clotted Cream and Vanilla Pod Ice Cream £12.00

Vanilla Panna Cotta, Berry Compote £10.50

Classic Tiramisu £10.90

Chocolate Brownie, Chocolate Sauce, Clotted Cream £11.00

Banoffee Pie, Clotted Cream £10.50

Freshly Brewed Tea or Coffee with Chocolate Mints £3.50

BUFFET MENUS

BUFFET MENU 1

Selection of Hand Cut Sandwiches
(Roast Beef, Ham, Turkey, Egg and Cress, Cheddar, Apple and Carrot)
Homemade Pizza
(Cheese and Tomato, Ham and Mushroom)
Homemade Sausage Rolls
Breaded Chicken Goujons
Homemade Quiche
(Cheddar and Red Onion, Ham and Leek)
Vegetable Kebabs
Potato Wedges
(B-B-Q, Garlic Mayonnaise, Sweet Chilli Dips)
Mixed Salad Leaves & Coleslaw

£23.50 per person

BUFFET MENU 2

Selection of Hand Cut Sandwiches
(Roast Beef, Ham, Turkey, Egg and Cress, Cheddar, Apple and Carrot)
Homemade "Scotch Eggs"
Homemade Quiche
(Cheese and Red Onion, Ham and Mushroom)
B-B-Q Pulled Pork "Sliders"
Breaded Chicken Goujons
Breaded Scampi
Chicken and Ham Vol-Au-Vents
Prawn Marie Rose Vol-Au-Vents
Char Grilled Vegetable and Fruit Kebabs
Potato Wedges
(B-B-Q, Garlic Mayonnaise, Sweet Chilli Dips)
Mixed Salad Leaves & Coleslaw

£29.00 per person

DECORATED CARVED BUFFET MENU

Choice of Homemade Soup
Or
Seasonal Melon with "Sambuca Strawberries"

Carved Roast Sirloin of Devon Beef

Honey Glazed Ham

Devonshire Roast Chicken Breast

Decorated Poached Salmon

Selection of Various Homemade Savoury Flans

A Variety of Dressed Salads
(New Potato and Red Onion, Coleslaw, Niçoise, Fennel and Pickled Cucumber,
Tomato, Mozzarella and Fresh Oregano, Seasonal Salad Leaves)
Minted Baby New Potatoes

Raspberry and Fresh Mango Roulade
Passion Fruit Puree

Choux Pastry Swan
Warm Chocolate Sauce

Fresh Filter Coffee with Chocolate Mints
£47.00 per person

HOT BUFFET MENU

(Please choose 2 of the following options)

“Thai Green Chicken Curry,” Sticky Coconut Rice

“Beef Bourguignon,” Panache of Vegetables, New Potatoes

Chicken Leek and Ham Pie

Mediterranean Lamb Moussaka

“Thai Style Vegetable Curry,” Courgette, Aubergine and Sweet Potato, Sticky
Coconut Rice

“Stroganoff,” Mushroom, Pepper, Onion, Gherkins and Pilau Rice

(Please choose 2 of the following dessert options)

Raspberry and Mango “Roulade,” Passionfruit Puree

Cappuccino “Crème Brûlée,” Homemade Hazelnut Shortbread

Baked Lemon and Blueberry Cheesecake, Tangerine and Honey “Chantilly”

Fresh Fruit Salad with Clotted Cream

“Profiteroles,” Warm Chocolate Sauce

Sticky Toffee Pudding, Toffee Sauce

Baked Apple “Strudel,” Cinnamon Anglaise

Fresh Filter Coffee with Chocolate Mints

£31.50 per person

BBQ Menu 1

Homemade British Beef Burger, Caramelised Onion

Pork and Leek Sausages

Chicken and Sweet Red Pepper Kebabs

Char-Grilled Whole Sweetcorn

Market Fresh Vegetable Brochette

Served with New Potato and Red Onion Salad, Coleslaw, Tomato and Cucumber,
"Peperonata," Baked Jacket Potato, Seasonal Salad Leaves

£33.00 per person

BBQ Menu 2

Pulled Pork on Sour Dough

Char-Grilled Marinated Chicken Breast with Lemon, Honey and Thyme

Homemade Minted Lamb Kofta

Tuna Steak Brochette with Fresh Lime Chilli and Pineapple

Mushroom, Bell Pepper, Banana Shallot and Sweet Chilli Relish

Served with New Potato and Red Onion Salad, Coleslaw, Tomato and Cucumber,
"Peperonata," Baked Jacket Potato, Seasonal Salad Leaves

£37.00 per person

RECEPTION DRINKS

SUMMER PUNCH *	£7.50
BUCKS FIZZ *	£5.50
KIR ROYALE	£8.00
SPARKLING WINE *	£6.00
PINK SPARKLING WINE	£7.00
HOUSE CHAMPAGNE	£9.00
VEUVE CLIQUOT	£16.50
CHAMPAGNE COCKTAIL	from £15.00
PIMMS *	£8.00
BELLINI	£9.50
MULLED WINE	£7.00
HOUSE WINE	£6.50 (per 175ml glass)
PREMIUM SELECTION	£7.00 (per 175ml glass)
SHERRY	£4.00
NON-ALCOHOLIC PUNCH	£5.75

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

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

*Available as options within the Inclusive Wedding Package Drinks Reception